



Hay Day Kitchen

Chocolate Roll

'The most wonderful time of the year is here! This Hay Day Kitchen recipe is sure to bring some holiday cheer wherever you are.

We're making a delicious Chocolate Roll!

Be sure to check out the recipe video, so you can follow along step-by-step.



 **YouTube**

<https://youtu.be/vELrpvj3WkE>

Ingredients:

For the batter:

4 Eggs

2/3 Cup Sugar

1/2 Cup Flour

1/4 Cup Potato flour

1 Tsp Baking powder

3 Tbsp Cocoa powder

For the filling:

1 Cup Mascarpone cheese

2/3 Cup Cream

1/2 Tsp Vanilla extract

2 Tbsp Icing sugar

2-3 Drops Mint flavor



For the icing:

2 Cups Icing sugar

2 Tbsp Cocoa powder

1/2 Cup Milk

For decoration:

Peppermint candy, ie, candy canes

Fresh Mint

Prep time: 3 hours

Servings: 8-10 slices; 1 Chocolate Roll

Equipment: Measuring cups and spoons, bowls, whisk, wire rack, baking paper, sieve, oven

Method:

- To begin, make the batter! But first, pre-heat the oven to 200° C (392° F).
- In a bowl, measure in your flour, potato flour, baking powder and cocoa powder.
- Mix together, and set aside.
- In another bowl, beat your eggs and sugar into a foamy consistency.
- Add in all dry ingredients through the sieve, and mix until combined.
- Don't over mix, though.
- Place baking paper onto a baking tray, and pour the batter over. Shape the batter into a rectangle and put it into the oven to bake.
- Bake for 7-8 minutes at 200° C (392° F).

- Set a fresh sheet of baking paper on your work surface, and sprinkle a little bit of sugar on top.
- Take the baked batter and flip it onto the fresh baking paper. Remove the other baking sheet that came from the oven.

- Prepare the filling by measuring your mascarpone, cream, icing sugar, vanilla extract and mint flavor into a bowl.
- Whisk until it holds medium to stiff peaks.
- Spread filling over the baked batter.



- Carefully roll the cake using the baking paper to form a nice roll that looks like a log!
- Refrigerate it for at least 2 hours before decorating.

- To decorate the roll, take your icing sugar and cocoa powder and add into a bowl. Add the milk little by little, and mix it until smooth.
- Place a wire rack on top of a baking sheet, and put the Chocolate Roll on the wire rack.
- Pour the chocolate frosting over the roll.
- Sprinkle crushed peppermint candy over the frosting and decorate with some fresh mint leaves.
- Carefully place the Chocolate Roll on a serving dish, and refrigerate for 30 minutes.



The perfect dessert for the holidays!
Especially with a delicious cup of hot cocoa... Yum!
Be sure to share with your neighbors, family and friends.

How did your Chocolate Roll turn out? We'd love to see!
Submit a photo to our Fan Art Uploader!
Or post it on Instagram, using the hashtag #haydaykitchen