

# Raspberry Sherbet Roll Cake

$\frac{3}{4}$  C cake flour  
1 tsp baking powder  
 $\frac{1}{2}$  tsp salt  
4 eggs, separated, at room temperature  
 $\frac{3}{4}$  C sugar, separated  
 $\frac{3}{4}$  tsp vanilla  
Powdered sugar  
2 pints raspberry sherbet

375 deg

Grease a 15  $\frac{1}{2}$  X 10  $\frac{1}{2}$  jelly roll pan, line with waxed paper, lightly grease again. In small bowl mix flour, baking powder and salt. Set aside. In small bowl beat egg whites til soft peaks form. Gradually sprinkle in  $\frac{1}{4}$  C sugar, beating til peaks are stiff and glossy. In large bowl with same beaters at high speed, beat egg yolks, vanilla and  $\frac{1}{2}$  C sugar til thick. Gently fold flour mixture and egg whites into yolk mixture. Spread batter evenly and bake 15 min. or til cake is golden and springs back when touched. Meanwhile, sprinkle clean cloth with powdered sugar. Invert cake onto cloth, remove waxed paper and roll up. Place cake seam side down on wire rack and cool completely, about 30 min. Meanwhile, soften sherbet in fridge. Unroll cake, spread with sherbet, roll up again. Wrap cake with foil and freeze about 3 hours.

16 servings, 110 cal per serving