

## **AUNT MATTIE'S JELLY ROLL RECIPE**

Grease and flour a 15 ½" x 10 ½" jellyroll pan or line with greased paper (wax, etc.)

Beat until thick: 3 large eggs (2/3 cup)

Gradually beat in 1 cup sugar

Beat in all at once: 5 TBS water, 1 tsp vanilla.

Sift together and beat in all at once: 1 cup sifted flour, 1 tsp baking powder, ¼ tsp salt.

Beat until just smooth. Pour into prepared pan. Bake at 375 degrees F for 12-15 minutes - just 'til cake tests done: do not overbake.

Loosen the edges and immediately turn upside down on a towel sprinkled with confectioner's sugar. If you used paper, quickly and carefully pull it off.

Spread cake at once with soft jelly or jam and roll up beginning at short end. Wrap in towel until cool (about ½ hour).

Slice once cool.