

Red Velvet Cake Roll with Cream Cheese Filling



Ingredients

Powdered sugar

1-1/4 cups all-purpose flour

1/4 cup unsweetened cocoa powder

1/2 tsp. baking soda

1/4 tsp. salt

1 stick butter, softened

1 cup sugar

2 eggs

1/2 cup sour cream

1/4 cup milk

1 Tbsp. red food coloring

1 tsp. pure vanilla extract

Cream Cheese Filling

8 oz. cream cheese, softened

1 stick butter, softened

1/2 tsp. pure vanilla extract

2 cups powdered sugar, sifted

Directions

Preheat oven to 350°F. Grease a 10 x 15-inch jelly roll pan with shortening. Line the pan with parchment paper, and then grease the paper; set aside. Generously sprinkle a very thin cotton towel with powdered sugar; set aside.

In a medium bowl, mix together the flour, cocoa powder, baking soda and salt. Set aside.

In a large bowl, beat butter and sugar with electric mixer on medium speed for 5-7 minutes or until light and fluffy. One at a time, beat in the eggs. Mix in sour cream, milk, food coloring and vanilla extract. Gradually beat in flour mixture on low speed until well combined.

Pour the batter into the prepared jelly roll pan and spread out evenly, being sure to reach all the edges. Bake for 13 to 15 minutes, or until the top of cake springs back when touched.

Immediately invert cake onto the powdered sugar towel and peel off parchment paper from cake. Starting at one end, roll up the cake in the towel, then place it seam-side down on a cooling rack for 45 minutes.

Ten minutes before cooling time is up, make a filling by combining the cream cheese, butter and vanilla in a large mixing bowl. Beat until smooth. Reduce speed to low and slowly add sugar. Continue mixing until well combined. Then beat on high speed until filling is light and fluffy. Set aside until ready to use.

When cake is cool, unroll it and spread the cream cheese filling over the entire top, leaving only a quarter-inch of cake exposed on all ends. Re-roll the cake without the towel. Wrap the cake in plastic and place in refrigerator for 1 hour.

Before serving, place cake seam-side down on a decorative tray or platter and sprinkle with powdered sugar. Slice with a serrated knife when ready to serve.