

Jelly Roll (orange or plain)

(with milk)

1 cup sifted cake flour
1 tsp b. powder
 $\frac{1}{4}$ tsp salt

1 tsp grated or. rind
 $\frac{1}{3}$ cup orange juice or
milk
 $\frac{1}{4}$ tsp vanilla

Sprinkle 3 egg whites with $\frac{1}{4}$ tsp cream
of tartar - beat till stiff.

Beat 3 egg yolks until thick &
light - Gradually beat in 1 cup sugar
Mix above dry ingredients & alternately

with liquid

Sand in egg whites.

Line cookie sheet with wax paper

Bake in cookie sheet 12 x 15

375 for 12-15 mins.

Invert cake on wet towel, spread filling quickly, with jam, (lemon filling, orange filling etc).