

# Nutella Heavenly Roll



## DIRECTIONS

- Preheat oven to 350F.
- Line a 10x15 cookie sheet with parchment paper.
- Separate eggs with whites in one bowl and yolks in another.
- Beat whites with electric mixer until soft peaks form.
- Add the 1/3 cup of sugar and continue beating until stiff peak form.
- Set aside.
- Beat yolks with mixer for 30 seconds.
- Add the 2 TBSPs of remaining sugar to the yolks.
- Beat until light colored and foamy.
- With mixer on low, add oil first, then milk, and finally vanilla.
- Mix until well blended.
- With mixer still on low, add flour and baking powder, a little at a time.
- Mix until incorporated without over-beating.
- By hand, add whipped whites to batter a little at a time with a spatula, using the folding method (gently folding from top to bottom).
- Try not to deflate the air in the whites.

**Continued on p2**

## INGREDIENTS

- 4 eggs, at room temperature
- 1/3 cup sugar and 2 TBSPs, separated
- 3 TBSPs vegetable oil (I use sunflower oil)
- 3 1/2 TBSPs whole milk
- 1 tsp vanilla extract
- 1/2 cup 00 flour (double zero flour)
- 2 tsps baking powder
- Powdered sugar, as needed
- Nutella, as needed for filling



## NONNA'S TIPS

- This recipe comes out lighter by using 00 flour (double zero), which is used often for Neapolitan pizza dough. If you can't find it, just use sifted, all-purpose flour.
- Make sure your eggs are at room temperature. If you forget to take them out of the fridge early, just let the cold eggs sit in warm water for a few minutes.
- It's important for the batter to be airy in order to achieve its light consistency. Make sure the egg whites are whisked to stiff peaks and that you don't deflate them when folding them in the yolk batter.

## DIRECTIONS (CONT.)

- Continue until fully incorporated.
- Pour batter into the prepared cookie sheet.
- Evenly spread the batter to corners and edges.
- Bake in preheated 350F oven for 15-18 minutes or until golden and middle is set.
- While sponge cake is baking, generously sprinkle powdered sugar over a clean kitchen towel big enough to accommodate size of sponge cake.
- When cake is done, remove from oven and place upside down over sugared towel.
- Remove parchment paper and trim edges off.
- Carefully fold sponge cake into a roll beginning with the narrow side.
- Set aside to cool.
- When roll is room temperature, unroll on clean surface.
- Spread Nutella evenly over sponge, leaving about an inch around the edges free of filling.
- Gently re-roll filled sponge.
- Trim off both ends and add more powdered sugar if needed.
- Place in platter and slice in 1" slices to serve.
- Makes 8 servings.

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