

Mom's Jelly Roll



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Makes 10 Servings

What You Need

This classic favorite is a great light addition to any potluck or family gathering!

1/2 cup milk
1 tbsp soft non-hydrogenated margarine
1/8 tsp salt
3 eggs
1 cup sugar
1 cup flour
1 1/2 tsp baking powder
1 tsp vanilla

Icing Sugar
Crabapple Jelly or Lemon Filling

Per Serving

Calories 162
Carbohydrates 30 g
Protein 4 g
Fat 3 g
Dietary Fiber 0 g

How You Prepare

In a glass measuring cup, put in milk, margarine and salt and microwave on high for 1 minute and set aside. Meanwhile beat eggs very well, add sugar gradually and continue to beat for 8 minutes until thick and light. Add the dry ingredients (flour and baking powder), alternating with milk ingredients and ending with dry. Gently mix. Pour into jelly roll pan lined with waxed paper. Bake 20 minutes at 350 degrees F. Turn onto a tea towel which has been dusted with icing sugar. Spread with crabapple jelly or lemon filling. Roll.