



Raffaello Roll Cake

Serving Size: 12 servings

Ingredients

6 eggs
1 cup Sugar
1 cup flour
1 cup unsalted butter; room temperature
1 cup Sugar
16 ounces cream cheese; room temperature
1 teaspoon almond extract
1 cup heavy whipping cream
½ cups almond pieces
½ cups coconut flakes
½ cups wafer pieces
Raffaello chocolate candy for decoration

Directions

1. Preheat oven to 350F. Beat eggs with 1 cup Sugar, until doubles in size.
2. Using spatula, fold in flour to egg mixture in three parts. Do not over-mix.
3. Spread the cake into a lined baking sheet, 10x15 size. Bake for 12 minutes.
4. Remove cake from oven. Place kitchen towel over cake. Roll immediately while hot. Roll up shorter side, making it into a long roll. Allow roll to cool to room temperature.
5. Prepare ingredients for cream.
6. Whisk together butter with 1 cup Sugar, until smooth. Add almond extract to mixture.
7. Add cream cheese, continue whisking until completely creamy. In separate bowl, whip whipping cream until stiff peaks form and fluffy.
8. Little by little add Whipped Cream to the mixture by folding in gently to combine all together.
9. Unroll cake and remove tea towel and parchment paper.
10. Spread cream on inside of sponge cake (leaving some for outer cake). Spread almonds, half of coconut flakes and wafer pieces over cream on inside.
11. Roll cake up tightly and cover with remaining cream. Sprinkle coconut flakes over cake roll and decorate with Raffaello chocolates.

Refrigerate until ready to serve.

