Chevron Cake Roll

4 egg whites

4 egg yolks

1/3 cup + 1 Tablespoons fine sugar

1 Tablespoon sugar

1/2 tsp. vanilla extract

1/2 cup + 2 Tablespoons flour

food color

Filling

1/4 cup powdered sugar

1 cup heavy whipping cream

3/4 cup fresh strawberries (sliced)

Line a jelly roll pan with parchment paper. Spray with cooking spray.

Beat egg whites and fine sugar together until you have firm peaks.

Beat egg yolks, regular sugar and vanilla together in a separate bowl.

Fold the egg yolk mixture under the egg white mixture.

Add the flour and gently fold it in.

Remove 1/4 cup batter and tint with food color of your choice.

Transfer tinted batter to a pastry bag. Mine was fitted with a Wilton #56 tip.

Pipe zig zag pattern onto parchment paper. Bake 2 minutes at 350.

Allow to cool 3 minutes. Spread remaining batter on top of pattern and bake another 11 minutes.

Invert immediately onto a towel dusted with powdered sugar.

Using a cutting board to support the bottom and another to support the top, invert cake again so that the chevron pattern is facing your countertop.

Roll up cake, starting with a short side, in the powdered sugar towel. Allow to cool completely.

Whisk powdered sugar and heavy whipping cream until soft peaks form.

Carefully unroll cake and spread a thin layer of whipped cream over entire cake.

Slice strawberries and place over whipped cream layer.

Use a sharp knife to straighten out the edges of the cake.

Reroll carefully.