

Strawberry Jelly Roll with White Chocolate Mousse, and a Strawberry Glaze

PREP TIME: 20 minutes

COOLING TIME: 30 minutes

BAKE TIME: 10-12 minutes

FOR THE SPONGE CAKE:

4 lg eggs	1 C all-purpose flour
3/4 C granulated sugar	1 t baking powder
1/4 C strong brewed Strawberry tea, cooled	1/4 t salt
1 t vanilla extract	1 C fresh strawberries, chopped

FOR THE WHITE CHOCOLATE MOUSSE:

1 C heavy cream	1 t vanilla extract
1/2 C white chocolate chips	1 C fresh strawberries, chopped
1/4 C confectioners' sugar	

FOR THE STRAWBERRY GLAZE:

1/2 C strong brewed Strawberry tea, cooled	1 T cornstarch
1/2 C granulated sugar	1 C fresh strawberries, crushed

SPONGE CAKE:

1. Preheat your oven to 350°F. Line a 10x15-inch jelly roll pan with parchment paper and lightly grease it.
2. In a large bowl, beat the eggs and sugar together until thick and pale. Add the cooled strawberry tea and vanilla extract, mixing well.
3. Sift together the flour, baking powder, and salt. Gradually fold the dry ingredients into the wet mixture until just combined. Gently fold in the chopped fresh strawberries.
4. Pour the batter into the prepared pan, spreading it evenly. Bake for 10-12 minutes, or until the cake springs back when lightly touched.
5. While the cake is baking, prepare a clean kitchen towel dusted with confectioners' sugar. Once the cake is done, turn it out onto the towel, peel off the parchment paper, and roll the cake up in the towel. Let it cool completely.

WHITE CHOCOLATE MOUSSE:

1. In a small saucepan, heat the white chocolate chips and 1/4 cup of the heavy cream over low heat, stirring until smooth. Let it cool to room temperature.
2. In a chilled bowl, whip the remaining heavy cream until soft peaks form.
3. Gradually add the confectioners' sugar and vanilla extract, continuing to whip until stiff peaks form.
4. Gently fold the cooled white chocolate mixture into the whipped cream until well combined. Fold in the chopped fresh strawberries.

STRAWBERRY GLAZE:

1. In a small saucepan, combine the brewed strawberry tea, granulated sugar, and cornstarch. Cook over medium heat, stirring constantly, until the mixture thickens.

2. Remove from heat and stir in the crushed fresh strawberries. Let it cool to room temperature.

ASSEMBLY:

1. Unroll the cooled sponge cake and spread the white chocolate mousse filling evenly over the surface.
2. Roll the cake back up tightly, using the towel to help guide it.
3. Place the rolled cake on a serving platter and pour the strawberry glaze over the top, spreading it evenly to cover the roll.
4. Refrigerate for at least 1 hour before serving to set the glaze.