

HEART PATTERN BATTER INGREDIENTS:

- 2 tablespoons unsalted butter, softened
- 2 ½ tablespoons granulated sugar
- 1/3 cup cake flour
- 1 egg white
- food coloring

CAKE INGREDIENTS:

- 3 large eggs, separated
- ¼ cup sugar 2 tablespoons granulated sugar
- 1 tablespoon vegetable oil
- 1 ½ tablespoons whole milk
- ½ teaspoon almond extract
- ½ teaspoon Kosher salt
- 2/3 cup cake flour, sifted
- 2 tablespoons granulated sugar

CREAM CHEESE FILLING:

- 8 ounces cream cheese, softened
- 1 cup confectioner's sugar
- 1/2 teaspoon vanilla extract
- 4 tablespoons butter, softened
- 1 cup strawberry jam



OPTIONAL: strawberries and additional whipped cream for garnish

INSTRUCTIONS:

1. Preheat oven to 350° F. Lightly grease the bottom and sides of a 15 by 10-inch jelly roll pan; line with parchment paper (if using a design template, place the printed template underneath the parchment paper.)
2. To make design paste: mix butter and sugar together until you get a smooth paste. Add flour and mix until partially incorporated, then add the egg white and mix until smooth. Paste should have a buttercream-like consistency.
3. Divide paste into 2 bowls and add food coloring as desired.
4. Transfer pastes into piping bags fitted with small round piping tips.
5. Pipe design onto parchment. Place pan in freezer to allow the design to set while you prepare the rest of the batter.
6. Place egg yolks in a mixing bowl. Add 1/4 cup sugar and whisk until sugar is dissolved and yolks are lightened in color. Drizzle in vegetable oil, whisking constantly, until incorporated. Whisk in milk, almond extract and salt.
7. Sprinkle sifted cake flour over batter and fold until incorporated.
8. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites until frothy. Add remaining 2 tablespoons of sugar and beat on high speed until whites hold medium-stiff peaks.
9. Fold a third of egg whites into batter to lighten it, then add the remaining egg whites and fold until just incorporated.

10. Pour batter over top of frozen design, spreading the batter into an even layer using a large offset spatula. Bang the pan a few times on the countertop to remove any air bubbles and level out the top.
11. Bake for about 6 minutes or until top is springy and edges are just barely starting to brown.
12. Remove from oven. Carefully invert warm cake onto a piece of parchment. Peel off parchment paper backing, revealing the design. Liberally dust a second piece of parchment with powdered sugar and lay on top of cake. Flip cake over so the design is facing down.
13. Starting with the side of the cake without the design, carefully roll up the warm cake . Doing this while the cake is still warm will give the cake a 'muscle memory' and allow you to roll it up later with the filling without it cracking.
14. Let rolled cake cool for about 1 hour or until completely cool to the touch.
 1. Make the filling: Place cream cheese, vanilla, and butter in bowl of mixer and blend using paddle. Add one cup of powdered sugar and mix well.
 2. Refrigerate until ready to use.
15. Carefully unroll cake and remove parchment. Spread strawberry filling in a thin even layer over the whole cake, leaving about 1/2 inch bare at the far end. You may not need all of the filling, depending on how thick a layer you want. Spread a layer of cream cheese filling on top.
16. Gently roll up the cake, taking care not to use too much pressure lest the filling squeeze out the sides. Wrap tightly in plastic wrap and refrigerate for at least 2 hours or overnight, until filling is set.
17. To serve, cut into slices with a sharp serrated knife (the design bits are harder than the cake itself. The slices will look best if you cut using a sharp serrated knife, pulling the knife gently towards you, letting the weight of the knife do the cutting; it may take a few strokes to get through the firmer design parts. Try not to saw back and forth or press down or the design will compress into the cake).
18. Cake roll will keep, tightly wrapped and refrigerated, for up to 3 days.

Notes

- Cake flour is very important for this recipe to work (AP is just too heavy and you'll end up with a super thin, dense layer of cake instead of a light and fluffy one).
- If you happen to have a cardboard tube lying around, place your cake roll in the tube to keep the bottom from flattening out as it chills (I used a 3 1/2-inch-diameter tube for a whiskey bottle, and it was the perfect size).

