

Berries and Cream Cake Rolls



PREPARATION TIME
25 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
iced coffee



Store-brand angel food cake mixes are every bit as tasty and work just as well as their higher priced name-brand counterparts.

Give the family budget a break by using the less expensive brand.

SHOPPING LIST

- angel food cake mix • berries
- confectioners' sugar
- whipping cream
- chocolate chips

ON HAND

- sugar • vanilla extract • butter

INGREDIENTS

- 1 package angel food cake mix
- 1/2 cup confectioners' sugar
- 8 ounces whipping cream
- 1/2 teaspoon vanilla extract
- 3 tablespoons sugar
- 2 cups fresh berries
- 1/3 cup chocolate chips, chopped
- 1 tablespoon butter or margarine, softened

SERVES 16

COOKIN' *Express*

• Whipping cream is faster if everything—bowl, beaters, cream—has been chilled for 20 minutes before beating.

Make Ahead

These cake rolls can be prepared 4 to 6 hours before serving; refrigerate. Once the cream and berries are set, the cakes will be easier to slice.

♦ VARIATION

For a summery dessert, substitute 2 cups of sliced, fresh peaches for the berries.

1 Preheat oven to 350°F. Line two 10 x 15-inch jellyroll pans with foil. Prepare cake mix according to package directions. Spread batter in prepared pans. Bake until cakes test done, about 15 minutes.



2 Sprinkle confectioners' sugar on 2 clean kitchen towels. Invert cakes onto towels; peel off foil. Roll cakes in towels; refrigerate. Meanwhile, whip cream, vanilla and sugar.

3 Unroll cakes on kitchen towels. Spread cream to within 1/4 inch of cake edges. Arrange 1 cup berries evenly over each cake. Reroll cakes in towels. Refrigerate for 10 minutes.



4 Place chips and butter in a resealable bag. Place in hot water to melt chocolate, squeezing bag to mix with butter. Snip off one corner of bag. Drizzle chocolate in a decorative pattern over rolls.