

# Chocolate Raspberry Cheesecake Roll

## Cheesecake Ingredients:

- 1.5 lbs. cream cheese
- 1/3 cup milk
- 4 ea. egg yolks
- 3/4 cup sugar
- 1/4 teas. salt
- 2 tbsp. gelatin
- 1/2 cup water
- 1/3 cup lemon juice
- 4 ea. egg whites
- 1/2 cup sugar
- 1 cup whipped cream

## Preparation:

Soften the cream cheese; bring the milk to boil; whip together the yolks, sugar, and salt and whip into the boiling milk. Soak the gelatin with the water, mix into the milk mixture, and fold in the cream cheese. Whip the egg whites and sugar till thick and fold into the cheese mixture. Fold in the whipped cream. Spread the cheesecake mixture onto the cake and roll the cake into a log.

## Sponge Cake:

- 6 ea. egg yolks
- 1 cup sugar
- 1 cup flour
- 1 1/2 teas. baking powder
- 1/2 teas. salt

## Preparation:

Whip yolks and sugar till smooth, fold in all dry ingredients and spread on a greased sheet pan. Bake 365° for 9 minutes. Roll cake while still warm.



WILLIAM PEACH  
Coldwell Banker