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# Chocolate Roll

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 8

**1/3 cup flour**  
**1/3 cup cocoa**  
**1 teaspoon baking powder**  
**1/4 teaspoon salt**  
**4 eggs, separated**  
**1 cup sugar**  
**2 tablespoons cold water**  
**1 tablespoon vanilla**  
**powdered sugar**  
**1 cup whipping cream, whipped**  
**TOFFEE ICE CREAM SAUCE**  
**1 1/2 cups sugar**  
**1 cup evaporated milk**  
**1/4 cup butter**  
**1/4 cup light Karo syrup**  
**pinch salt**  
**1/2 cup crushed Heath candy bars**

In a bowl, sift together the flour, cocoa, baking powder and salt.

In a bowl, place the beaten egg whites. Gradually add half of the sugar.

In a separate bowl, place the beaten egg yolks. Add the remaining half of the sugar and the cold water. Combine the egg yolk and egg white mixtures. Add the vanilla. Add the sifted ingredients and mix well.

Pour the mixture into a jelly roll pan or 15x10-inch sheet cake pan lined with wax paper.

Bake at 325 degrees for 15 minutes.

When cool enough to handle, turn onto a cloth covered with powdered sugar. Spread with the whipped cream. Roll up and refrigerate.

Make the Toffee Sauce: In a saucepan, combine the sugar, milk, butter, Karo syrup and salt. Boil for 1 minute. Remove from the heat and stir in the candy.

Slice and serve with a topping of Toffee Ice Cream Sauce.

## Dessert

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*Per Serving (excluding unknown items): 535 Calories; 22g Fat (36.1% calories from fat); 7g Protein; 81g Carbohydrate; 1g Dietary Fiber; 172mg Cholesterol; 280mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 4 Fat; 4 1/2 Other Carbohydrates.*