

CRANBERRY-ORANGE CAKE ROLL



For the Cake:

3	Large	Eggs (room temperature)
$\frac{3}{4}$	Cup	Sugar
$\frac{1}{2}$	Teaspoon	Orange Extract
1	Large	Orange, zested and juiced
$1\frac{1}{2}$	Teaspoons	Baking Powder
1	Cup	All Purpose Flour

For the Filling:

12	Ounces	Cream Cheese, softened ($1\frac{1}{2}$ bars)
$\frac{1}{4}$	Pound	Butter, softened (1 stick)
1	Teaspoon	Vanilla Extract
1	Cup	Powdered Sugar
$1\frac{1}{2}$	Cups	Fresh Cranberries, chopped

Directions:

1. With a hand mixer, cream together eggs and sugar. Add the orange juice and extract. Beat for 1 minute. In a separate bowl, mix together the flour, baking powder and orange zest. Add to egg/sugar mix and stir just until moistened.
2. Pour batter into baking sheet with sides, coated with baking spray. Bake at 375° for 12 minutes. Remove from oven and set aside until pan is cool enough to handle.
3. Loosen sides with a knife and invert pan onto a towel liberally dusted with powdered sugar. Roll the cake from the long end in the towel and refrigerate to cool.
4. With a hand mixer, beat first 4 filling ingredients until smooth and creamy. Add the chopped cranberries and beat until they are incorporated.
5. After cake has cooled, unroll from towel and spread filling evenly over cake. Roll back up without the towel, wrap in plastic wrap, and refrigerate overnight to set.