



Maki Sushi Cake

Level: Easy

Prep & Assemble Time: 1 hour

Serves: 12

Cooking Time: 10-13 minutes

Swiss Roll Cake (for outside "seaweed"):

4 egg whites

1/3 cup superfine sugar

4 egg yolks

1/3 cup cake flour

1/16 tsp. table salt

1 tsp. pure vanilla extract

1/3 cup vegetable oil

Black gel paste food coloring (about $\frac{1}{4}$ tsp. or more)

Stabilized Whipped Cream (for "white rice"):

1 tsp. unflavored gelatin (Knox)

4 tsp. cold water

1 cup heavy whipping cream

$\frac{1}{4}$ cup powdered sugar, sifted



"Sushi" Filling:

Fresh sliced fruit: strawberries,
kiwi, and peaches

For the Swiss Roll Cake: Preheat oven to 375°. Grease a 10"x13" jelly roll pan. Line the pan with a piece of 13"x13" parchment paper. Set aside. In a stand mixer with a whisk attachment, beat the egg whites until foamy. With the mixer on low speed, slowly add the superfine sugar. Beat until stiff peaks form. Add the egg yolks one at a time, mixing after each addition until combined. Sift half of the cake flour over the mixture. Add the salt. Mix until just combined. Sift the remaining cake flour over the mixture & mix until just combined. Remove bowl from the stand mixer. Add the vanilla, vegetable oil, & food coloring. Gently fold with a large rubber or silicone spatula until combined. Spread batter evenly into the prepared pan. Tap the pan against the counter twice to remove air bubbles. Bake for 10 to 13 minutes, or until a toothpick inserted into the center of the cake comes out clean. Using the extended parchment paper, gently lift the cake out of the pan & place on a wire rack. Peel the parchment paper away from the sides only of the cake & let it cool completely on the wire rack.

For the Stabilized Whipped Cream: In a small saucepan, sprinkle the gelatin over the cold water & let bloom for 5 minutes. Turn on heat to low & stir constantly until the gelatin is dissolved. Set aside to cool. Meanwhile, with a handheld electric mixer, whip the heavy whipping cream & sugar in a mixing bowl until soft peaks form. With the mixer on the lowest speed, slowly pour the gelatin mixture into the cream mixture. Beat at high speed until stiff peaks form. Place in refrigerator until ready to assemble cake.

To assemble cake: Trim all the uneven edges of the cake to make each side straight. Place the cake face down on a new large sheet of parchment paper. Gently peel off the parchment paper from the bottom of the cake. Evenly spread the stabilized whipped cream onto the cake leaving a $1\frac{1}{2}$ " border on one long side of the cake. Place the cut strawberries in one long row, repeating with the kiwi & peaches. Not touching the cake but using the parchment paper to help you, roll the filled cake until the edges overlap & meet. Keep the rolled cake in the parchment paper & wrap it completely in foil. Freeze for 6 hours or overnight. Cut into slices while frozen, touching the cake as little as possible with your hands. Thaw 20 to 30 minutes before consuming.