

Apple Ice Cream Roll

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Getting ready for a celebration? This apple ice cream roll recipe takes the cake for any birthday, anniversary, or party.

Ingredients:

3 eggs
1 cup sugar
2 cups applesauce, divided
1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon cinnamon, divided
¼ teaspoon nutmeg
¼ teaspoon salt
Powdered sugar, as needed
1 quart ice cream, softened
Whipped cream, for serving

Directions:

- 1) Preheat oven to 375°F. Line a greased 15-by-10-inch jelly-roll pan with wax paper; grease paper.
- 2) Beat eggs in a large bowl 5 minutes. Gradually beat in sugar and ½ cup applesauce.
- 3) In a medium bowl, sift together flour, baking powder, ¾ teaspoon cinnamon, nutmeg, and salt. Slowly add to egg mixture; blend on low speed. Spread batter evenly into prepared pan.
- 4) Bake 15 minutes, until lightly browned. Sprinkle a towel with powdered sugar; immediately invert cake onto towel. Remove wax paper; roll cake and towel together from narrow end. Allow cake to cool completely.
- 5) Unroll cake, trimming edges if necessary. Remove from towel and spread with softened ice cream; re-roll. Wrap tightly in plastic wrap and freeze.
- 6) Meanwhile, puree remaining 1 ½ cups applesauce with remaining ¼ teaspoon cinnamon. Chill.
- 7) When ready to serve, cut roll into slices and top each with chilled applesauce. Serve with whipped cream.