



Ice Cream Cake Roll

Made with ♥ By Shannon

Directions:

1. Heat oven to 350 degrees.
2. Coat a jelly roll pan with nonstick cooking spray. Line the bottom of the pan with wax paper. Spray wax paper with nonstick cooking spray.
3. Stir together flour, cocoa, baking powder and salt. Set aside.
4. With an electric mixer, in a large bowl, beat eggs on medium for 6 minutes. Gradually add sugar and beat until smooth. Beat in vanilla extract.
5. Fold flour mixture into egg mixture until no lumps remain.
6. Pour into prepared jelly roll pan. Spread until level. Bake cake for 10-12 minutes or until cake springs back when touched.
7. Dust a clean towel with the confectioners sugar. Flip warm cake out onto the towel. Roll up the cake with the towel from the short end. Cool completely.
8. Unroll cake and spread with softened ice cream. Roll cake back up without the towel. Wrap with plastic wrap and freeze for at least 4 hours.
9. 20 minutes before serving heat chocolate chips and coconut oil in a small saucepan on low until melted. As soon as melted remove from heat and let cool until ready. Drizzle chocolate over ice cream cake roll slices.

Ingredients:

- 3/4 cup all-purpose flour
- 1/3 cup cocoa powder
- 1 tsp baking powder
- 1/2 tsp salt
- 4 eggs
- 3/4 cup sugar
- 1 1/2 tsp vanilla extract
- 3 Tbsp. confectioners sugar
- 4 cups ice cream, softened
- 1 cup semi-sweet chocolate chips
- 3 Tbsp. coconut oil