

## MEXICAN CHOCOLATE CAKE ROLL WITH KALUA-CINNAMON WHIPPED CREAM

### INGREDIENTS

for the cake

3 eggs

1 cup granulated sugar

1/3 cup water

1 teaspoon Kahlua

3/4 cup all-purpose flour

1/4 cup unsweetened baking cocoa

2 teaspoons cinnamon

1/2 teaspoon chili powder

1 teaspoon baking powder

1/2 teaspoon salt

1/2 cup Unsweetened baking cocoa

2 tablespoons Kahlua

For the Cinnamon Whipped Cream

1 cup whipping cream

3 tablespoons powdered sugar

1 teaspoon whipped cream stabilizer

1 tablespoon Kahlua

1 teaspoon ground cinnamon

### DIRECTIONS

Heat oven to 375F. Line 15x10x1-inch ("half sheet") pan with foil; generously spray with baking spray. Line with parchment paper and spray with additional baking spray.

In large bowl, beat eggs with electric mixer on high speed about 5 minutes until thick and lemon colored. Gradually beat in granulated sugar. Beat in water and 1 teaspoon liqueur on low speed. Gradually add flour, 1/4 cup cocoa, the spices, the baking powder and salt, beating just until batter is smooth. Pour into pan and smooth. Tap on the counter to get rid of some of the bubbles.

2 Bake 12 to 15 minutes or until toothpick inserted in center comes out clean. Run knife around edge of pan to loosen cake; turn upside down onto towel sprinkled generously with cocoa. Carefully remove foil and parchment paper. Trim off stiff edges of cake if necessary. While hot, carefully roll cake and towel from narrow end. Cool on cooling rack at least 30 minutes in the towel.

In chilled small bowl, beat all whipped cream ingredients with electric mixer on high speed until stiff peaks form. Remove towel from cake carefully and unroll. Sprinkle 2 tablespoons liqueur over cake. Spread whipped cream over cake and re-roll. Sprinkle with cocoa and cinnamon if desired. Refrigerate until serving time. Store in refrigerator.