

Strawberry Cake Roll

A light, vanilla bean–speckled sponge cake rolled around a fluffy strawberry cream cheese filling infused with intense, natural strawberry flavor from freeze-dried berries—elegant, airy, and perfect for spring and summer occasions.

Ingredients

- 4 large eggs (at room temperature, divided)
- 3/4 cup (150g) granulated sugar (divided)
- 2 Tablespoons (30ml) buttermilk or whole milk
- 1 1/2 teaspoons vanilla extract (pure)
- 1/2 vanilla bean (seeds scraped)
- 1 cup (118g) cake flour (spooned and leveled)
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 Tablespoons (15g) confectioners' sugar (for dusting parchment)
- 1 heaping cup (about 25g) freeze-dried strawberries
- 1 cup (240ml) heavy cream (cold)
- 8 ounces (226g) cream cheese (full-fat brick, softened to room temperature)
- 1 1/2 cups (180g) confectioners' sugar
- 1 teaspoon vanilla extract (or vanilla bean paste)
- 1 cup (about 160g) fresh strawberries (thinly sliced, optional)
- fresh strawberries (for garnish, optional)

Instructions

1. Read the recipe through before beginning. Be prepared to move quickly as soon as the cake comes out of the oven.
2. Preheat the oven to 350°F (177°C). Spray a 10×15-inch jelly roll pan with nonstick spray or grease with butter, then line it with parchment paper so the cake releases easily in step 8. Spray or grease the parchment paper as well.
3. Make the cake: Using a hand mixer or a stand mixer fitted with a whisk attachment, beat the egg whites and 1/4 cup (50g) of sugar together on high speed until stiff peaks form, about 4 minutes. Transfer to another bowl. Using the same mixing bowl (no need to clean it), add the egg yolks, remaining sugar, buttermilk, vanilla extract, and vanilla bean seeds. Beat on high speed until light in color and slightly thickened, about 3–4 minutes. The mixture will be thin and a little bubbly on top.

Tags: Cakes, Strawberry, Dessert, Spring, Summer, Make Ahead

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