

Totoro Roll cakes

Cake Ingredients

Decorating Batter

- 7 Tablespoons Butter
- 3/4 Cup Powdered Sugar
- 3 Egg Whites
- 1 Cup Flour
- Black and white food gel food coloring

Roll Cake Batter

- 4 Eggs, separated
- 1/2 Cup Sugar
- 1 Teaspoon Cream of Tartar
- 4 Tablespoons Butter, melted
- 3/4 Cup Flour



Frosting Ingredients

- 1 stick butter, softened
- 4 oz cream cheese, softened
- 2 cups powdered sugar
- 1 tsp vanilla extract



Decorating Supplies

- Handheld mixer
- Small bowl for decorating batter
- Very small glass bowl
- Two medium/large glass bowls
- 3 pastry bags for decorating batter
- 2 mini spoons
- Very small tip for black decorating batter
- 2 pretty small tips
- 13" x 9" goldtouch pan
- Parchment paper
- Scissors
- Tape
- Totoro Stencil (refer to page 3)
- Pizza cutter
- Offset spatula
- Spoonula
- Rectangle serving place
- Sifter



Cake Directions

Decorating Batter

1. Cream together butter and sugar.
2. Mix in egg whites, then stir in flour.
3. Color 2 T black, 2 T gray, and add white to remaining batter.
4. Pipe stomach triangles, pupils, and whiskers. Freeze for 15 min.
5. Pipe eye whites and stomach. Freeze.

Cake Batter

1. Preheat oven to 350 F.
2. Whip egg whites, 1/4 sugar, and cream of tartar for 5 min until stiff peaks.
3. Mix egg yolks and 1/4 cup sugar until thick and pale in color.
4. Fold ingredients together, then pour in butter and sift in flour.
5. Remove Totoro pattern.
6. Color gray with black food coloring, and pour over Totoro face.
7. Tap our air bubbles, then bake for 8 minutes.
8. Run pizza cutter around edge of pan, then place sheet of parchment on top. Place cookie sheet on top of parchment and flip.
9. Peel off parchment, and place another sheet of parchment on top. Place cookie sheet on top and flip again. Roll up cake in parchment and let cool.

Frosting Directions

1. Cream together cream cheese and butter until smooth.
2. Sift in powdered sugar and combine. Mix in vanilla extract.

Assembly

1. Unroll cake and frost. Reroll, place on serving plate, and refrigerate 20-30 min before slicing.



