Swiss Roll Cake

Andrea's FAVORITE cake in the whole world!!

4 egg yolks
1/3 cup sugar
½ tsp. vanilla
4 eggs whites
½ cup sugar
2/3 cup sifted flour
1 tsp. baking powder
¼ tsp. salt
¼ cup cocoa

Beat egg yolks till thick and lemon colored. Gradually beat in 1/3 cup sugar. Add vanilla. Beat egg whites till soft peaks form. Gradually add ½ cup sugar and beat till stiff peaks form. Fold yolks in whites. Sift together, flour, baking powder, salt and cocoa. Fold into egg mixture. Spread in greased and floured jelly roll pan. Bake at 375' for 10-12 minutes or until done. Immediately loosen sides and turn out on a towel sprinkle with sifted confectionary sugar. Starting at narrow end, roll cake and towel together. Cool on rack. Un-roll and spread with favorite filling. Then roll up.

OUR FAVORITE FILLING:
1 Pint Heavy whipping cream; beat until wanted consistency, then add 1 tsp. vanilla and ½ cup sugar.