

The Ultimate Strawberry Cheesecake Cake Roll: A Step-by-Step Guide

There is something undeniably magical about a cake roll. When you bring a perfectly swirled



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cake Roll:

4 large eggs: Ensure these are at room temperature for maximum volume.

3/4 cup granulated sugar: For sweetness and structure.

1 tsp vanilla extract: For that classic bakery aroma.

1 cup all-purpose flour: The base of our sponge.

1 tsp baking powder & ... tsp salt: Our lifting and balancing agents.

... cup milk: Adds just enough moisture to keep the cake supple.

Powdered sugar: For dusting your rolling towel.

For the Cheesecake Filling:

8 oz cream cheese: Softened to room temperature to avoid lumps.

1 cup cold heavy cream: This will be whipped into stiff peaks.

3/8 cup powdered sugar: To sweeten the filling without graininess.

1 tsp vanilla extract: Enhances the creaminess.

For the Strawberry Layer & Crumble:

1 3/4 cups fresh strawberries: Diced small so the cake rolls easily.

12 vanilla sandwich cookies: These form our "shortcake" base.

2 tbsps unsalted butter: Melted to bind the crumble.

1 tbsp strawberry gelatin powder: The secret ingredient for that "Good Humor" bar flavor.

DIRECTIONS

1. **Bake the Cake:** Preheat your oven to 350°F (175°C). Line a 10x15-inch jelly roll pan with parchment paper. In a large bowl, beat the eggs and sugar on high speed for about 5 minutes until pale, thick, and fluffy. Fold in the vanilla. Sift together the flour, baking powder, and salt, then gently fold them into the egg mixture. Stir in the milk. Spread the batter evenly into your pan and bake for 12-14 minutes. It should spring back when lightly touched.
2. **The Golden Rule: Roll While Warm:** This is the secret to a crack-free cake. While the cake is baking, lay out a clean kitchen towel and dust it generously with powdered sugar. As soon as the cake comes out of the oven, flip it onto the towel. Peel off the parchment paper. Starting from the short side, gently roll the cake and the towel together. Let it cool completely in this position.
3. **Prepare the Filling and Crumble:** While the cake cools, beat your cream cheese until smooth. In a separate bowl, whip the heavy cream with powdered sugar and vanilla until stiff peaks form. Fold the whipped cream into the cream cheese. For the crumble, toss your crushed vanilla cookies with melted butter and strawberry gelatin. Bake the mixture for 5 minutes at 350°F to set the crunch, then let it cool.
4. **Assemble the Masterpiece:** Carefully unroll your cooled cake. Spread the cheesecake filling in an even layer, leaving a small border at the edges. Sprinkle the diced strawberries over the cream. Roll the cake back up tightly (without the towel this time!). Wrap it in plastic wrap and chill for at least 1 hour.

5. **Final Touches:** Before serving, frost the outside with any remaining filling or extra whipped cream. Generously coat with the strawberry shortcake crumble. Slice into thick rounds and enjoy!

SWAPS & NOTES

The Fruit: Not a fan of strawberries?
You can easily swap in raspberries or blueberries.

Gluten-Free: A high-quality 1:1 gluten-free flour blend works surprisingly well in sponge cakes.

Dairy-Free: You can use a vegan cream cheese and a coconut-based heavy whipping cream, though the stability may vary slightly.

TIPS FOR SUCCESS

Don't Overbake: A dry cake is a brittle cake.

Whip Those Eggs: The air you beat into the eggs is what makes the cake flexible.

The Clean Slice: Use a serrated knife and wipe the blade with a warm, damp cloth between every single slice for that "Instagram-perfect" look.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-strawberry-cheesecake-cake-roll-a-step-by-step-guide/>