

Beautiful Marmalade roll is a sweet addition to your breakfast meal. Great to serve at your tea party or your next company breakfast treat!

Marmalade Roll



Another type of jam, such as strawberry or apricot, can be substituted for the marmalade in the recipe.

- About 1/4 cup confectioners' sugar, plus extra for dusting the cake
- 1 cup sifted cake flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3 large eggs
- 1/4 cup cold water
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/2 cup orange marmalade

Check out more great baby articles on our [Cookie Basket Blog](#)

- [Recipes](#)
- [Desserts](#)
 - [Bars](#)
 - [Cakes](#)
 - [Cookies](#)
 - [Fruit](#)
 - [Other](#)
 - [Pie](#)
- [Drinks](#)
- [Snacks](#)



Did you know that brown sugar is available in light and dark forms? Dark brown sugar has more molasses and therefore a more intense flavor than light brown sugar.

[Cookie Gift Baskets](#) features fresh-baked cookies in basket, tin, or box arrangements. Whether it's a birthday, get well, or other occasion, we've got lots of great ways to make them smile. Any occasion is better with cookies!

Cookie Gift Ideas

- [Anniversary / Love Gifts](#)
- [Baby Cookie Baskets](#)
- [Birthday Cookie Baskets](#)
- [Congratulations Gifts](#)
- [Get Well Cookie Baskets](#)
- [Housewarming Gifts](#)
- [Because / Thinking of You](#)
- [Wedding Gift Baskets](#)
- [Sympathy Gift Baskets](#)
- [Thank You Gift Baskets](#)
- [Retirement / Best Wishes](#)
- [Patriotic Cookie Grams](#)
- [Graduation Gifts](#)
- [Chocolate & Candy](#)
- [Cookie Party Favors](#)
- [Bouquets & Baskets](#)
- [Giant Fortune Cookies](#)
- [Flower Cookies](#)
- [Corporate Gift Program](#)
- [Selections for Men](#)
- [Selections for Women](#)
- [Items for Kids/Children](#)
- [Animals & Pets](#)
- [Items by Profession](#)
- [Big Cookie Cakes](#)
- [Sugar Free / Diabetic](#)

1. Preheat oven to 425 degrees F. Line a 10x15x1-inch jelly roll pan with buttered parchment paper. Spread out a dish towel and sprinkle it with 1/4 cup confectioners' sugar.

Stylish Shopper Cookie Gram



9 Cookies Shown

If they were born to shop, they'll find this our celebration of their "sport" irresistible. Available for less than they paid for their last pair of shoes!

Price: \$ 29 - \$80.00

BUY NOW

2. Sift together the cake flour, baking powder, and salt.
3. In a large bowl, beat the eggs with an electric mixer, until slightly thickened and lemon colored. Continue to beat while adding the water and the granulated sugar.
4. With a spatula, fold the dry ingredients into the egg mixture until thoroughly blended. Stir into the vanilla.
5. Pour the batter into the prepared pan, spreading to the edges. bake 10-12 minutes checking for doneness after 10 minutes. The top of the cake should be golden brown and firm to the touch. Remove from the oven.
6. Invert the cake on the dish towel and carefully remove the parchment paper. Immediately spread all but two tablespoons of the marmalade evenly over the surface of the hot cake. Starting with a long edge and using the dish towel to assist you, roll the cake into a log. The cake may crack slightly. Spread the reserved marmalade over the top of the cake and sprinkle with a little confectioners' sugar. Allow the cake to cool before cutting.