



**16 Eggs Separated**  
**2 Cups Sugar**  
**1 TLB Vanilla**  
**1 ½ Cups Cocoa Powder**

Beat egg whites to medium peaks, add 1 cup of sugar. Beat egg yolks, adding the remaining sugar gradually, until thick. With mixer on slow, add sifted cocoa until smooth. Fold in white to yolk mixture. Cover sheet pans with aluminum foil and cover with butter. Bake for 10 minutes

### **CHOCOLATE GANACHE**

**2 Cups Grated Chocolate**  
**¾ QT. Heavy Cream**

Boil cream. Pour hot cream on chocolate, whisk until smooth. Cool, beat until thick

Spread ½ of Ganache over each cake and roll up.