

Chocolate Roll-up

$\frac{1}{4}$ cup oleo Topping
 $1\frac{1}{2}$ cup Coconut

1 Cup Chopped nuts
1 can Eagle brand milk

Cake

3 eggs $\frac{1}{3}$ cup Cocoa

1 cup sugar $\frac{1}{4}$ Tsp Salt

$\frac{1}{4}$ tsp soda 1. tsp vanilla

$\frac{1}{3}$ cup water $\frac{2}{3}$ cup flour

(1) Line 15x10 in jelly roll pan with foil. Melt oleo in pan, sprinkle nuts and coconut evenly in pan, drizzle with milk.

(2) Cake - In bowl, beat eggs at high speed 2 min. until fluffy. Gradually add sugar. Continue beating 2 minutes. Add remaining ingredients, blend 1 min. at low speed. Pour evenly into pan. Over

Bake at 375° for 20-25 min. until cake
springs back when touched in center. Sprinkle
cake (in pan) with powdered sugar. Cover
with towel. Place cookie sheet over
towel, invert. Remove pan and foil. Start
with 10 in side roll up. Leave wrapped.

Charlene's Sharp's Receipt.