**Ice Cream Roll**

3 eggs

2/3 c. sugar

1 ½ tsp. baking powder

1 tsp. vanilla

1 tbsp. melted butter

1 c. flour

2 tbsp. milk

¼ tsp. salt

Directions:

Beat eggs until light in color and add salt and sugar. Beat well, add milk and butter. Add flour which has been sifted with baking powder. Continue by adding vanilla and beat until light. Cut a piece of wax paper and spray with pam. Pour mix onto cookie sheet which is lined with wax paper, bake 375 for 10-12 mins. Loosen cake from edges and invert onto clean towel that has been sprinkled with powder sugar. Let cool slightly, and peel off wax paper. While still warm, roll cake and towel from wide edge. Cool a few minutes in roll position. Unroll cake remove towel spread with softened ice cream. Roll up and wrap first in hadiwrap and then in foil and freeze.