

William Paterson Jelley: The Father of the Jelley Roll



William Paterson Jelley (The Jelley's Book 1) by Alan Sugar

★★★★★ 5 out of 5

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William Paterson Jelley was an American baker who is credited with inventing the jelley roll. His recipe, which he published in 1898, has become a classic and is still used by bakers today.

Jelley was born in New Jersey in 1853. He began his baking career at a young age, working in his father's bakery. In 1878, he moved to Chicago, where he opened his own bakery. It was there that he developed his recipe for the jelley roll.

Jelley's jelley roll is made with a thin layer of sponge cake that is spread with a filling, such as jam or cream cheese. The cake is then rolled up and sliced into individual pieces. Jelley's original recipe called for a filling of raspberry jam, but today, jelley rolls can be filled with a variety of different fillings.

Jelley's jelley roll was an instant success. It quickly became a popular dessert at parties and gatherings. In 1898, Jelley published his recipe in a cookbook, and it has since become a classic. Today, jelley rolls are enjoyed by people all over the world.

Jelley died in 1925, but his legacy lives on. He is remembered as the father of the jelley roll, and his recipe continues to be used by bakers today.

The History of the Jelley Roll

The jelley roll is thought to have originated in Europe in the 18th century. The first known recipe for a jelley roll was published in 1740 in a cookbook by Hannah Glasse. Glasse's recipe called for a filling of raspberry jam, and it is likely that this is the filling that Jelley used in his original recipe.

The jelley roll was brought to America in the 19th century by German and Austrian immigrants. It quickly became a popular dessert in the United States, and it was often served at parties and gatherings.

In the early 20th century, the jelley roll became even more popular when it was featured in cookbooks and magazines. Jelley's recipe was published in 1898, and it quickly became a classic. Today, jelley rolls are enjoyed by people all over the world.

How to Make a Jelley Roll

Jelley rolls are relatively easy to make. Here is a step-by-step guide on how to make a classic jelley roll:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Line a 15x10 inch jelly roll pan with parchment paper.

3. In a large bowl, beat together the eggs and sugar until light and fluffy.
4. Add the flour and salt and beat until just combined.
5. Pour the batter into the prepared jelly roll pan and spread evenly.
6. Bake for 10-12 minutes, or until the cake is golden brown.
7. Immediately turn the cake out onto a clean tea towel and roll up jelly-roll style, starting from the short end.
8. Let the cake cool completely.
9. Unroll the cake and spread with your desired filling.
10. Roll up the cake again and slice into individual pieces.
11. Serve and enjoy!

Tips for Making a Perfect Jelly Roll

- Use a good quality jelly roll pan. A cheap pan will warp in the oven and your cake will not turn out evenly.
- Line the pan with parchment paper. This will prevent the cake from sticking to the pan and will make it easier to roll up.
- Preheat the oven to the correct temperature. If the oven is too hot, the cake will brown too quickly and will not be as moist.
- Do not overbake the cake. The cake should be golden brown but not dark brown.
- Immediately turn the cake out onto a clean tea towel and roll up jelly-roll style. This will help to prevent the cake from cracking.

- Let the cake cool completely before filling and rolling. This will help to prevent the filling from leaking out.

Variations on the Jelley Roll

There are many different variations on the classic jelley roll. Here are a few ideas:

- Use a different type of filling. Instead of raspberry jam, try using another type of jam, such as strawberry or apricot. You can also use cream cheese, pudding, or even fruit.
- Add a glaze to the jelley roll. A glaze will give the jelley roll a shiny finish and will help to keep the filling in place.
- Decorate the jelley roll. You can decorate the jelley roll with sprinkles, chopped nuts, or even edible flowers.

Jelley rolls are a delicious and versatile dessert that can be enjoyed by people of all ages. With so many different variations, there is sure to be a jelley roll that everyone will love.



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