Jelly Roll Cake

3	eggs
1 cup	granulated sugar
1/3 cup	water
1 teaspoon	vanilla
3/4 cup	all-purpose flour
1 teaspoon	baking powder
1/4 teaspoon	salt
Powdered sugar	
About 2/3 cup	jelly or jam

Heat oven to 375°F. Line 15x10x1 -inch pan with waxed paper, foil or cooking parchment paper; generously grease waxed paper or foil with shortening.

In medium bowl, beat eggs with electric mixer on high speed about 5 minutes or until very thick and lemon colored. Gradually beat in granulated sugar.
Beat in water and vanilla on low speed. Gradually add flour, baking powder and salt, beating just until batter is smooth.

Pour into pan, spreading to corners.

Bake 12 to 15 minutes or until toothpick inserted in center comes out clean.

Immediately loosen cake from sides of pan and turn upside down onto towel generously sprinkled with powdered sugar.
Carefully remove paper. Trim off stiff edges of cake if necessary.

While cake ¡s hot, carefully roll cake and towel from narrow end.
Cool on cooling rack at least 30 minutes.

Unroll cake and remove towel.
Beat jelly slightly with fork to soften; spread over cake.
Roll up cake again. Sprinkle with powdered sugar.