

Butterscotch Cake Roll

You can also use my Jelly Roll Recipe if you do not want to bother with egg whites.

4 eggs, separated

3/4 cup sugar

1 tsp. vanilla

3/4 cup sifted cake flour

3/4 tsp. baking powder

1/4 tsp. salt

BASIC FILLING:

1 cup heavy cream, or whipped topping

3 Tbs. sugar

1/4 tsp. vanilla

BUTTERSCOTCH ROLL:

1/2 cup pecans, divided

1/4 cup light corn syrup

1 Tb. melted butter

BUTTERSCOTCH SAUCE:

2/3 cup light corn syrup

1-1/4 cup brown sugar

1/4 cup butter

1/4 tsp. salt

6 oz. evaporated milk



BASIC CAKE ROLL: Beat egg yolks until light and lemon-colored. Slowly add sugar, beating until creamy. Add vanilla; beat. Sift together flour, and baking powder; gradually add to sugar mixture. Beat only until smooth. Whip egg whites with salt until stiff, but not dry. Fold into flour mixture. Spread batter evenly in greased jelly roll pan (10-inch x 15-inch) lined with heavily greased wax paper. Bake in 375 degree oven for 15 minutes, or until top springs back when lightly touched. Loosen cake edges at once; invert onto clean towel sprinkled with confectionery sugar. Cut off hard edges. Roll up, leaving towel in; cool. Un-roll; spread with filling and re-roll. Can be frozen for 6 months; filled rolls, up to 1 month. Yield: 10 slices.

BASIC FILLING: Whip heavy cream until it begins to thicken. Gradually add sugar and vanilla; beat stiff. You can also use Light Cool- Whip and save work and calories.

BUTTERSCOTCH ROLL: Fold 1/4 cup pecans into whipped cream; spread on cake; roll. For glaze, heat corn syrup and butter; brush on top of roll. Sprinkle with 1/4 cup chopped pecans. Refrigerate.

BUTTERSCOTCH SAUCE: Combine corn syrup, brown sugar, butter and salt. Boil to heavy syrup, about 5 minutes; cool, slightly. Add milk. Yield: 1 pint.