

## Pineapple Cake Roll

I have six Cake Rolls in my Cookbook. Strawberry, Butterscotch, Chocolate, Pumpkin, and this one, Pineapple Cake Roll. I have a Jelly Roll recipe, included too. Check them out !!!!

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

### PINEAPPLE ROLL:

1 (9 oz.) can crushed pineapple, drained  
1/4 cup apricot jam  
1/4 cup light corn syrup

### PINEAPPLE SAUCE:

1 (9 oz.) can crushed pineapple, drained  
1 cup light corn syrup



**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.

**PINEAPPLE ROLL:** Fold pineapple into whipped cream; spread on cake; roll. For glaze, bring to boil jam and corn syrup; brush on top of roll.

**PINEAPPLE SAUCE:** Mix together pineapple, and corn syrup; bring to boil and cook until mixture thickens.

Yield: 1 pint.