

Caramel Pineapple Roll Cake

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2 1/2 cups crushed
pineapple, drained
1/2 cup brown sugar
3/4 cup cake flour
1 teaspoon baking powder
1 teaspoon salt
4 large eggs, separated
3/4 cup sugar
1 teaspoon vanilla
1/2 teaspoon lemon rind
ICING
4 ounces cream cheese
2 ounces butter
1 cup 10X sugar
1 tablespoon pineapple
juice
1 teaspoon vanilla

Preheat the oven to 375 degrees.

Butter a 10x15-inch jelly roll pan. Spread the drained fruit over it and sprinkle with brown sugar.

In a bowl, sift the flour with the baking powder and salt.

In a separate bowl, beat the egg whites until foamy. Add 1/2 cup of the white sugar gradually. Continue beating until stiff.

In a bowl, beat the egg yolks with the remaining 1/4 cup of sugar until thick. Fold the yolk mixture into the stiffened whites. Add the vanilla and lemon rind. Sprinkle flour over all. Gently fold into the whites.

Spread the batter over the pineapple mixture in the pan.

Bake for 18 to 20 minutes.

Turn upside down on a damp towel sprinkled with sugar. Roll up and cool in the towel.

(The cake can be frozen at this point.)

Make the icing: In a bowl, cream the cheese and butter. Gradually add the sugar and pineapple juice and vanilla.

Frost the cake roll. Run fork tines in wavy lines to pattern it. You may further decorate the cake with violets and leaves.

Per Serving (excluding unknown items): 2659 Calories; 107g Fat (35.5% calories from fat); 44g Protein; 393g Carbohydrate; 5g Dietary Fiber; 1097mg Cholesterol; 3741mg Sodium. Exchanges: 4 1/2 Grain(Starch); 4 1/2 Lean Meat; 6 1/2 Fruit; 18 Fat; 15 Other Carbohydrates.