



Peaches 'n Cream Summer Cake Roll

An elegant orange flavored cake dessert, filled with whipped cream and peaches

Cake Roll:

Avocado spray as desired
1 cup all-purpose flour
1 cup granulated sugar, divided
1/2 teaspoon baking powder
1/4 teaspoon salt
4 eggs, separated
1/2 cup avocado or vegetable oil
1/2 cup fresh orange juice
1 teaspoon grated orange zest
2 teaspoons pure vanilla extract

Preheat oven to 350 degrees F. Coat a 13x18-inch baking pan or jelly roll pan with avocado spray; line with parchment paper; spray with avocado oil.

Prepare the Cake:

1. In a medium size bowl, combine flour, 3/4 cup sugar, baking powder, and salt; set aside.
2. Separate the egg yolks from the egg whites. Place the egg whites in large mixing bowl; Beat on medium high speed until frothy; gradually add 1/4 cup sugar; beat until shiny and holds firm peaks. Carefully remove to medium sized bowl.
3. In the mixing bowl, combine egg yolks, oil, orange juice, orange zest and vanilla until smooth. Gradually whisk flour mixture into yolk oil mixture until smooth.
4. Whisk 1/3 of the beaten whites into the batter to lighten it. Gently fold in remaining egg whites with a whisk. Pour batter onto the prepared baking pan, tilting the pan to evenly spread the batter.
5. Bake cake in preheated 350-degree F. oven for 12 minutes or until just set. Remove from oven; cool to room temperature on a rack.

Orange Syrup:

1/4 cup orange juice

1/4 cup granulated sugar

Prepare Orange Syrup: In a small saucepan, cook orange juice and sugar over medium high heat until thickened like maple syrup, about 5 minutes; remove from heat.

Peaches and Whipped Cream:

2 teaspoon unflavored gelatin (1 envelope)

1/4 cup cold water

1-1/2 cups heavy cream

1/4 cup granulated sugar

1 teaspoon vanilla extract

1-1/2 cups diced fresh Georgia peaches

Confectioners' sugar as needed

Garnish: Fresh peach slices; herb or mint leaves or sprig

Prepare Whipped Cream:

1. Bloom or soften by sprinkling the gelatin over 1/4 cup cold water about 5 minutes. Then melt it in a small skillet of warm water over medium heat; remove; cool slightly.
2. Beat the heavy cream with sugar and vanilla until it just begins to thicken. Drizzle in the cooled melted gelatin; beat until cream is stiff. It may not look smooth.

Form the Cake Roll:

1. Heavily dust a large sheet of parchment paper with powdered sugar. Run a knife around the sides of the cake to loosen it; then invert onto the dusted parchment. Carefully peel off the baking paper.
2. Once cake is cooled, light dab the syrup over the cake with a pastry brush. Spread the prepared whipped cream over the cooled cake, leaving 1-inch margins along the long sides.
3. Sprinkle the diced peaches over the entire surface of the cream. Roll up the cake by lifting the paper and gently but quickly rolling the cake to the other side. Wrap

cake loosely in the parchment; place on small cookie sheet, chill at least 4 hours in the refrigerator to set the filling

4. Unwrap the cake; sprinkle it with more powdered sugar; trim off the end pieces. Slice the cake at a slight diagonal into 1-inch-thick pieces with sharp knife. Serve with fresh peaches slices and herb garnish. Yield: 16-inch cake roll

Cook's Note: Use smaller diced peaches because large pieces will not roll evenly. I used an alternative whipping cream but feel that the natural heavy cream with gelatin would provide a smoother filling. Since I used alternative whipping cream, we did store it in the freezer and later cut the frozen cake in slices; warmed the slices in the microwave for about 12 seconds and served it for dessert. I also sprinkled some of the slices I served lightly with ground cinnamon and coconut.

Recipe Inspired by: *Cuisine at Home*, June 2005

Note about using the gelatin:

Gelatin stabilizes the cream so it won't get runny as the cake chills. It makes it a bit firm and mousse like and causes the cream to set. Make the filling at the last moment or it could be difficult to spread.

About the Recipe: The orange flavored cake roll is airy and light. It's filled with fresh peaches and cream, making it an elegant cool dessert to serve in the summer.