

Angel Food Mandarin Almond Roll

This got rave reviews.....

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|------------------|---|--------|--|
| Roll Cake | | 500 ml | Cool Whip - thawed |
| 1 | Betty Crocker Angel Food Mix | 284 ml | Can of Mandarin Oranges drained - I use half in filling see below |
| 1/4 tsp | Cinnamon | | Vanilla |
| Filling | | 1 tsp | toasted almond slivers |
| 250 grams | Philadelphia cream cheese, softened | 1 cup | |



- 1 Make the cake as directed and bake on either two small roll pans or one commercial size.
- 2 Lay parchment paper on the jelly roll pan/s, spray lightly with Pam olive oil and dust with icing sugar. Spread batter evenly and bake as directed until cake springs back when lightly touched. While it is baking, mix the filling mixture together until smooth. I used half the oranges and 2 TB of the juice. Then I spread the rest of the oranges sporadically when I roll it up. Once cake is done, using the parchment paper roll it up loosely and let cool. I spray a very light Olive Oil on the inside so the roll doesn't stick to the parchment paper. Angel Food cake is a little stickier. Once cool, unroll and spread the filling on, then roll back up removing paper as you go. Chill slightly.

Degree of Difficulty

Degree of Difficulty: Moderately difficult

Source

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Source: Out of My Head

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