

Featuring Tennessee Gourmet® Products

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Peach Jelly Roll

1 (16 ounce) Angle Food Cake Mix	1 jar Tennessee Gourmet® Snow Peach & Spice, at room temperature
Confectionary Sugar (powdered sugar)	

Preheat oven 350°F.

Prepare the cake according to package instructions. Using two 10X15” pans with sides, place parchment paper in each pan. Divide the batter between the two pans. Bake for 12-15 minutes or until golden brown, and a toothpick stuck into the center comes out clean.

Lay out a generous portion of plastic wrap on the counter. Slowly turn the sheet pan upside down onto the plastic. Let the cake fall out. Remove the backing paper, using a thin frosting spatula spread a thin layer of jelly over the entire cake bottom, leaving about 1 inch at either end. You may want to liquefy the jelly in the microwave for a few seconds to make spreading a little easier. Roll up in the plastic wrap. Don't worry if the cake cracks a little, it is difficult to prevent all cracks. Another tip is to trim the edges of the cake which tend to be a little drier and harder than the middle, but do work quickly as the cake needs to be rolled while still warm. Sprinkle the top of the roll with confectionary sugar (optional). Place the cake seam side down on a flat plate or sheet pan and let chill in the refrigerator. The cake will set-up in about an hour; after which slicing is much easier. Slice into half inch slices and serve with ice cream or a dollop of whipped cream.