



Bourbon Vanilla Pumpkin Roll

READY IN



345 min.

SERVINGS



10

CALORIES



274 kcal

DESSERT

Ingredients

- 3 eggs
- 0.7 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- 1.7 cups duncan hines classic decadent cake mix yellow
- 1.5 teaspoons ground cinnamon
- 0.5 teaspoon nutmeg
- 1 serving powdered sugar
- 0.3 cup butter unsalted softened
- 2 cups powdered sugar
- 2 teaspoons vanilla

- 4 teaspoons bourbon

Equipment

- bowl
- frying pan
- oven
- whisk
- wire rack
- hand mixer
- kitchen towels

Directions

- Heat oven to 375°F. Line 15x10x1-inch pan with waxed paper; spray paper with cooking spray.
- In medium bowl, beat eggs with whisk until fluffy and light yellow, about 2 minutes.
- Add pumpkin, dry cake mix, cinnamon and nutmeg; stir until combined.
- Pour batter into pan, spreading evenly to corners.
- Bake 10 to 14 minutes or until center of cake springs back when lightly touched. Immediately loosen cake from sides of pan and turn upside down onto dish towel generously sprinkled with powdered sugar.
- Remove pan and waxed paper. Carefully roll up cake in towel. Cool completely on cooling rack, seam side down, about 1 hour.
- In large bowl, beat all frosting ingredients with electric mixer on medium speed until frosting is smooth and spreadable.
- Carefully unroll cooled cake and remove towel.
- Spread about two-thirds of the frosting over cake to within 1/2 inch of edges.
- Roll up cake; carefully place on serving plate. Frost with remaining frosting. Cover; refrigerate 4 hours or until set.

Nutrition Facts



■ PROTEIN 4.3% ■ FAT 22.52% ■ CARBS 73.18%

Properties

Glycemic Index:9, Glycemic Load:0.02, Inflammation Score:-8, Nutrition Score:5.8339130982109%

Nutrients (% of daily need)

Calories: 274.09kcal (13.7%), Fat: 6.83g (10.5%), Saturated Fat: 3.85g (24.03%), Carbohydrates: 49.92g (16.64%), Net Carbohydrates: 47.98g (17.45%), Sugar: 34.75g (38.61%), Cholesterol: 61.31mg (20.44%), Sodium: 227.23mg (9.88%), Alcohol: 0.94g (100%), Alcohol %: 1.34% (100%), Protein: 2.94g (5.87%), Vitamin A: 1707.73IU (34.15%), Phosphorus: 118.7mg (11.87%), Selenium: 6.57µg (9.39%), Manganese: 0.18mg (9.24%), Vitamin B2: 0.14mg (8.38%), Fiber: 1.94g (7.77%), Folate: 29.92µg (7.48%), Calcium: 72.6mg (7.26%), Iron: 0.95mg (5.25%), Vitamin B5: 0.49mg (4.87%), Vitamin B1: 0.06mg (4.15%), Vitamin B3: 0.67mg (3.37%), Vitamin E: 0.49mg (3.27%), Vitamin B6: 0.06mg (2.95%), Copper: 0.05mg (2.36%), Vitamin D: 0.35µg (2.33%), Zinc: 0.35mg (2.32%), Vitamin B12: 0.13µg (2.12%), Magnesium: 7.73mg (1.93%), Potassium: 62.97mg (1.8%), Vitamin K: 1.19µg (1.14%)