



## Cakespy: Buche de Thanksgiving

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



445 kcal

SIDE DISH

### Ingredients

- 1 teaspoon baking soda
- 0.5 cup butter softened (1 stick)
- 0.7 cup pumpkin puree canned
- 2 tablespoons cocoa powder
- 3 cups powdered sugar
- 8 ounces cream cheese softened
- 3 eggs separated
- 0.8 cup flour all-purpose

- 10 servings drop natural food coloring green red yellow
- 0.5 teaspoon ground cinnamon
- 10 servings betty writing gel white
- 10 servings marzipan
- 0.5 teaspoon nutmeg
- 0.3 teaspoon salt
- 1 cup sugar
- 0.8 teaspoon vanilla extract

## Equipment

- bowl
- frying pan
- baking sheet
- baking paper
- oven
- wire rack
- hand mixer
- toothpicks
- kitchen towels

## Directions

- Preheat oven to 375°F. Line a 15 x 10 x 1-inch baking sheet with parchment paper. Spray the parchment with nonstick cooking spray.
- In a large bowl, beat egg yolks on high speed until thick and yellow. Gradually add 1/2 cup of the sugar and all of the pumpkin, beating on high until sugar is mostly dissolved.
- In a small bowl, beat egg whites until soft peaks form. Gradually add remaining sugar, beating until stiff peaks form. Fold into egg yolk mixture.
- Combine the flour, baking soda, cinnamon, nutmeg and salt; fold into pumpkin mixture.
- Spread into the prepared pan.

- Bake for 12 to 15 minutes or until cake springs back when lightly touched. Cool for about 5 minutes, just long enough so that the cake has set. Turn cake onto a clean kitchen towel dusted with confectioners' sugar. Gently peel off the parchment paper.
- Roll up cake in the towel jelly-roll style, starting with a short side; let it cool completely on a wire rack.
- Prepare the filling. In an electric mixer, beat the cream cheese, butter, confectioners' sugar and vanilla until smooth (it will be a spreadable consistency, slightly less stiff than a cream cheese frosting). Unroll cake; spread filling evenly, almost but not quite to the edges (when you roll it back up the frosting will fill in the uncovered ends).
- Roll up again. Cover and chill until firm.
- Slice off a small slice from either end of the cake to ensure that it is flat on the ends--from these scraps, if desired, you can cut a piece of the cake into a small circle, which you can affix to the side with either a bit of leftover filling or using a toothpick (this will be the "branch" on the side).
- Prepare the frosting. In an electric mixer, combine cream cheese and butter and beat until fluffy.
- Add the confectioners' sugar, bit by bit, until the frosting has reached your desired consistency (I used about 3 1/2 cups).
- Add the vanilla and cocoa powder and mix until fully incorporated.
- Spread the frosting on the cooled cake (depending on the texture of your finished cake, you might want to apply a crumb coat first, but I found I did not need to).
- Let the cake chill for about half an hour, and then apply log detailing to the cake--I used Wilton's white writing icing.
- If desired, garnish with marzipan turkeys: mix a golf ball-sized piece of marzipan with food coloring (I used 2 drops of red, 4 drops of yellow and a tiny drop of green) to make a rich, burnt sienna type of cooked turkey color; separate into one large ball and two smaller ones; roll the large one into an oval, and the smaller pieces into teardrop shapes but with a blunt end; these are your drumsticks. Shape small bits of white marzipan to form mini bones and attach these to the drumstick pieces; assemble it all and add other marzipan detailing as desired.

## Nutrition Facts

**PROTEIN 4.05%** **FAT 37.28%** **CARBS 58.67%**

## Properties

Glycemic Index:29.71, Glycemic Load:19.5, Inflammation Score:-9, Nutrition Score:7.6282609260601%

## Flavonoids

Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

## Nutrients (% of daily need)

Calories: 445.04kcal (22.25%), Fat: 18.9g (29.08%), Saturated Fat: 10.99g (68.72%), Carbohydrates: 66.93g (22.31%), Net Carbohydrates: 65.73g (23.9%), Sugar: 57.13g (63.47%), Cholesterol: 96.41mg (32.14%), Sodium: 333.03mg (14.48%), Alcohol: 0.1g (100%), Alcohol %: 0.1% (100%), Protein: 4.62g (9.24%), Vitamin A: 3201.98IU (64.04%), Selenium: 9.85µg (14.08%), Vitamin B2: 0.19mg (11.08%), Manganese: 0.17mg (8.56%), Phosphorus: 79mg (7.9%), Folate: 28.7µg (7.18%), Iron: 1.12mg (6.23%), Vitamin B1: 0.09mg (6.06%), Vitamin E: 0.9mg (5.99%), Fiber: 1.2g (4.8%), Copper: 0.09mg (4.63%), Vitamin B5: 0.46mg (4.57%), Calcium: 41.45mg (4.15%), Magnesium: 16.34mg (4.09%), Vitamin K: 4.01µg (3.82%), Vitamin B3: 0.71mg (3.54%), Potassium: 114.81mg (3.28%), Zinc: 0.48mg (3.2%), Vitamin B12: 0.19µg (3.11%), Vitamin B6: 0.05mg (2.54%), Vitamin D: 0.26µg (1.76%)