



Pumpkin Roll Cake

READY IN



65 min.

SERVINGS



12

CALORIES



368 kcal

DESSERT

Ingredients

- ☐ 0.8 cup cake flour
- ☐ 0.7 cup pumpkin puree canned
- ☐ 1.5 cups mrs richardson's butterscotch caramel sauce warmed store-bought for garnish
- ☐ 3 tablespoons confectioners' sugar plus more for garnish
- ☐ 2 tablespoons rum dark
- ☐ 6 large eggs separated
- ☐ 1 teaspoon gelatin powder unflavored
- ☐ 0.3 cup granulated sugar
- ☐ 0.8 teaspoon ground allspice

- ☐ 1.5 teaspoons ground cinnamon
- ☐ 1.3 teaspoons ground ginger
- ☐ 1 cup heavy cream chilled
- ☐ 0.3 cup brown sugar light packed
- ☐ 0.1 teaspoon salt
- ☐ 1 cup tablespoons toffee pieces english plus more for garnish

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ kitchen towels
- ☐ spatula
- ☐ serrated knife

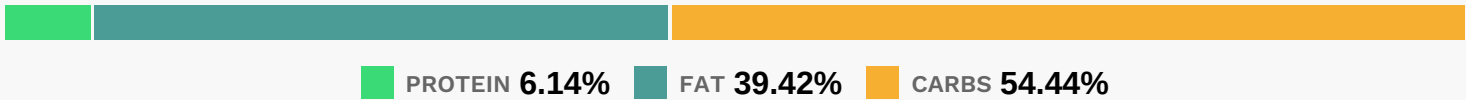
Directions

- ☐ For the cake: Preheat the oven to 375 degrees F.
- ☐ Line a 15 by 10 by 1-inch baking sheet with parchment paper. Spray the parchment with nonstick cooking spray.
- ☐ Sift the flour, cinnamon, ginger, and allspice into a small bowl. In a separate bowl, beat the egg yolks, granulated sugar, and brown sugar until very thick.
- ☐ Add the pumpkin to the egg mixture and combine at a low speed until incorporated.
- ☐ Add the dry ingredients and beat at a low speed until mixed. In a separate bowl, beat the egg whites and salt until stiff but not dry. Fold into the cake batter, stirring with a spatula, until most of the white streaks are gone.
- ☐ Spread the batter onto a baking sheet and smooth out.
- ☐ Transfer baking sheet to the oven and bake until a tester comes out clean, about 15 to 18 minutes. While the cake is hot, dust generously with powdered sugar. Loosen the edges and turn the cake out onto a kitchen towel. Fold the towel over the edge of the cake and roll up.

Cool completely, edge down, for 1 hour in the refrigerator.

- ☐ For the filling: Soften the gelatin in the rum. Stir over low heat until the gelatin dissolves. Cool. Beat the chilled whipping cream and powdered sugar in a large bowl until peaks form. Fold in the gelatin and 6 tablespoons English toffee pieces.
- ☐ To assemble, unroll the cake and sprinkle with 4 tablespoons of English toffee pieces.
- ☐ Spread the filling over the toffee. Start at 1 long side of the cake roll and, using the towel as an aid, roll up the cake to encase the filling.
- ☐ Place the cake, seam-side down, on a platter.
- ☐ Trim the ends of the cake at a slight diagonal. Dust the cake with powdered sugar. Spoon some warm caramel sauce and the remaining toffee chips over the top of the cake. To serve, use a serrated knife to cut the cake crosswise into 1-inch thick slices.
- ☐ Drizzle more sauce on each slice and serve.

Nutrition Facts



Properties

Glycemic Index:18.59, Glycemic Load:14.07, Inflammation Score:-9, Nutrition Score:7.3699999633043%

Nutrients (% of daily need)

Calories: 368.37kcal (18.42%), Fat: 16.2g (24.93%), Saturated Fat: 9.45g (59.05%), Carbohydrates: 50.34g (16.78%), Net Carbohydrates: 49.57g (18.02%), Sugar: 43.2g (48%), Cholesterol: 135.92mg (45.31%), Sodium: 191.53mg (8.33%), Alcohol: 0.83g (100%), Alcohol %: 0.81% (100%), Protein: 5.68g (11.36%), Vitamin A: 2799.03IU (55.98%), Selenium: 12.33µg (17.61%), Manganese: 0.23mg (11.28%), Vitamin B2: 0.18mg (10.58%), Phosphorus: 91.8mg (9.18%), Calcium: 61.26mg (6.13%), Vitamin B5: 0.6mg (6.04%), Vitamin E: 0.83mg (5.5%), Vitamin D: 0.82µg (5.45%), Vitamin B12: 0.33µg (5.45%), Iron: 0.85mg (4.7%), Folate: 17.96µg (4.49%), Potassium: 131.41mg (3.75%), Vitamin K: 3.54µg (3.37%), Zinc: 0.5mg (3.34%), Vitamin B6: 0.07mg (3.31%), Magnesium: 13.06mg (3.27%), Copper: 0.06mg (3.16%), Fiber: 0.77g (3.09%), Vitamin B1: 0.03mg (1.7%), Vitamin C: 0.93mg (1.13%)