



Pumpkin Roll with Crunchy Peanut Butter Cream

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



402 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup pumpkin canned
- ☐ 10 servings smucker's® caramel sundae syrups ice cream topping
- ☐ 8 ounce cream cheese softened
- ☐ 0.3 cup extra crunchy peanut butter jif®

- ☐ 3 large eggs
- ☐ 3 tablespoons cocktail peanuts chopped
- ☐ 1 cup powdered sugar
- ☐ 2 teaspoons pumpkin pie spice
- ☐ 0.8 cup sugar
- ☐ 0.8 cup unbleached flour

Equipment

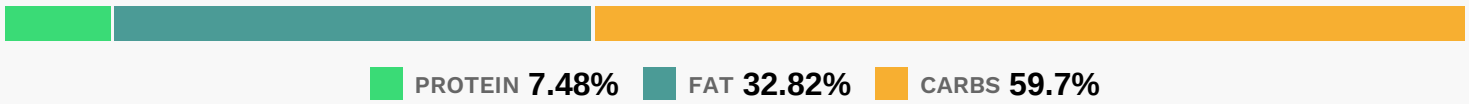
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ toothpicks
- ☐ wax paper
- ☐ kitchen towels

Directions

- ☐ Cake: Preheat oven to 375 degrees F. Sift powdered sugar generously over a 12 x 17-inch area of a clean thin kitchen towel. Spray a 10 x 15-inch jelly roll pan with a no-stick spray with flour; line with waxed or parchment paper. Spray wax paper with no-stick spray with flour.
- ☐ Beat eggs in mixing bowl with electric mixer, gradually beat in sugar, pumpkin, spices, baking powder, soda and flour, scraping bowl between additions.
- ☐ Spread batter evenly into pan.
- ☐ Bake for 10 to 13 minutes or until toothpick is clean.
- ☐ Loosen the cake edges immediately and invert cake onto the prepared towel. Carefully remove paper.

- ☐
- Roll the cake beginning at the narrow end. Cool on wire rack for 45 minutes.
- ☐
- Filling: Beat cream cheese, powdered sugar, peanut butter, and extract in a medium bowl until well combined.
- ☐
- Unroll cake; spread peanut butter cream evenly to edges of cake.
- ☐
- Roll cake; wrap in plastic wrap and refrigerate several hours before serving.
- ☐
- Before serving, drizzle with caramel syrup and chopped peanuts.

Nutrition Facts



Properties

Glycemic Index:27.83, Glycemic Load:16.06, Inflammation Score:-9, Nutrition Score:10.288695843323%

Nutrients (% of daily need)

Calories: 402.41kcal (20.12%), Fat: 15.25g (23.47%), Saturated Fat: 6g (37.51%), Carbohydrates: 62.43g (20.81%), Net Carbohydrates: 60.61g (22.04%), Sugar: 51.85g (57.61%), Cholesterol: 78.71mg (26.24%), Sodium: 349.03mg (15.18%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Protein: 7.82g (15.63%), Vitamin A: 3282.33IU (65.65%), Manganese: 0.42mg (20.87%), Selenium: 11.45µg (16.35%), Phosphorus: 130.08mg (13.01%), Vitamin B3: 2.32mg (11.6%), Vitamin B2: 0.2mg (11.56%), Folate: 44.46µg (11.12%), Magnesium: 32.18mg (8.04%), Vitamin B1: 0.12mg (7.94%), Calcium: 78.03mg (7.8%), Iron: 1.37mg (7.64%), Vitamin E: 1.12mg (7.48%), Fiber: 1.82g (7.27%), Vitamin B5: 0.69mg (6.86%), Copper: 0.13mg (6.44%), Potassium: 215.13mg (6.15%), Vitamin B6: 0.1mg (5.04%), Zinc: 0.72mg (4.8%), Vitamin B12: 0.26µg (4.26%), Vitamin K: 3.65µg (3.47%), Vitamin D: 0.3µg (2%), Vitamin C: 1.07mg (1.29%)