

Pumpkin Cake Roll

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Servings: 12

CAKE

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon pumpkin pie spice
1/4 teaspoon salt
4 eggs, at room temperature
3/4 cup granulated sugar
3/4 cup canned pumpkin puree'
1/2 cup confectioner's sugar
FILLING and FROSTING
3/4 cup canned pumpkin puree'
1 large egg yolk
6 tablespoons granulated sugar
1 1/2 cups heavy cream
pumpkin pie spice (for serving)
(optional)

Preparation Time: 20 minutes

Bake: 12 minutes

Preheat the oven to 375 degrees.

Coat a 15x10x1-inch pan with nonstick cooking spray. Line the pan with wax paper. Coat the wax paper with spray.

For the cake: In a medium bowl, whisk the flour, baking powder, pumpkin pie spice and salt.

In a large bowl or in a stand mixer, whip the eggs at medium speed until slightly thickened, about 2 minutes. On high speed, beat in the granulated sugar, one teaspoon at a time, until thick and lemon-colored, about 5 to 7 minutes. On low speed, beat in the pumpkin puree'. Fold in the flour mixture in two batches. Spread evenly in the prepared pan.

Bake for 10 to 12 minutes until the cake springs back slightly when pressed. Meanwhile, sift 1/4 cup of the confectioner's sugar over a clean kitchen towel. When the cake is done, loosen the edges and immediately invert onto the prepared towel. Remove the pan and wax paper. Sift the remaining 1/4 cup of confectioner's sugar over the cake. From a short end, roll up the cake with the towel, jelly roll fashion. Cool completely on a wire rack for at least one hour.

For the filling: In a small saucepan, whisk the pumpkin puree', egg yolk and three tablespoons of the granulated sugar. Cook for 5 minutes over medium heat, stirring frequently (the mixture should reach 160 degrees). Transfer to a medium bowl. Refrigerate for 20 minutes.

Once the cake is cool, gently unroll. Whip 1/4 cup of the heavy cream with one tablespoon of the remaining granulated sugar to stiff peaks. Fold into the filling and spread over the cake. Re-roll without the towel.

For the frosting: Whip the remaining 1-1/4 cups of cream with the remaining two tablespoons of sugar to stiff peaks. Spread over the cake roll. Dust with a little pumpkin pie spice, if desired. Refrigerate until serving.

Per Serving (excluding unknown items): 263 Calories; 13g Fat (44.6% calories from fat); 4g Protein; 33g Carbohydrate; trace Dietary Fiber; 129mg Cholesterol; 141mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	263	Vitamin B6 (mg):	trace
% Calories from Fat:	44.6%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	49.3%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	6.0%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	13g	Folacin (mcg):	27mcg
Saturated Fat (g):	8g	Niacin (mg):	1mg
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	129mg	% Refuse:	0 0%
Carbohydrate (g):	33g		
Dietary Fiber (g):	trace	Food Exchanges	
Protein (g):	4g	Grain (Starch):	1/2
Sodium (mg):	141mg	Lean Meat:	1/2
Potassium (mg):	59mg	Vegetable:	0
Calcium (mg):	67mg	Fruit:	0
Iron (mg):	1mg	Non-Fat Milk:	0
Zinc (mg):	trace	Fat:	2 1/2
Vitamin C (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin A (i.u.):	546IU		
Vitamin A (r.e.):	156 1/2RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 263 **Calories from Fat:** 117

% Daily Values*

Total Fat	13g	20%
Saturated Fat	8g	38%
Cholesterol	129mg	43%
Sodium	141mg	6%
Total Carbohydrates	33g	11%
Dietary Fiber	trace	1%

Protein 4g

Vitamin A 11%

Vitamin C 0%

Calcium 7%

Iron 5%

** Percent Daily Values are based on a 2000 calorie diet.*