

# Patterned Pumpkin Roll

This Patterned Pumpkin Roll with a gorgeous autumn leaf decoration will be the star of your dessert table! A moist pumpkin cake is rolled around a pumpkin spice cream cheese filling, and the outside is decorated with a design of colorful fall leaves.

*Prep Time* **1 hr 30 mins**

*Cook Time* **18 mins**

*Chilling Time* **5 hrs**

*Total Time* **1 hr 48 mins**

**Servings: 10 slices**

## Ingredients

### For the Pattern Batter:

- 1.5 oz butter (3 TBSP) at room temperature
- 3 egg whites at room temperature
- 2 oz powdered sugar (1/2 cup)
- 3 oz all-purpose flour (2/3 cup)
- Gel food coloring I used Americolor Ivory, Egg Yellow, Pumpkin, Super Red, and Chocolate Brown

### For the Pumpkin Cake:

- 3.3 oz all-purpose flour (3/4 cup)
- ½ tsp baking powder
- ½ tsp baking soda
- 2 tsp pumpkin pie spice
- ½ tsp salt
- 7 oz granulated sugar (1 cup)
- 2 TBSP brown sugar
- 3 eggs at room temperature
- 5.5 oz **pumpkin puree** (2/3 cup)
- 1 tsp **vanilla extract**
- Powdered sugar

### For the Pumpkin Spice Filling:

- 4 oz butter at room temperature
- 6 oz powdered sugar (1 ½ cup)
- ¼ tsp salt
- ¼ cup International Delight Pumpkin Pie Spice Creamer
- 4 oz full-fat cream cheese at room temperature

## Instructions

### To Make the Pattern Batter:

1. Combine all ingredients in a medium bowl. Blend with a hand mixer or stand mixer until the batter is smooth. Do not keep mixing after it's blended, or it might start to separate.
2. Divide the batter into 4 portions. Add gel food coloring and stir until you have 4 vibrant autumn colors. I used Americolor gels in the following combinations: Ivory + Egg Yellow to make yellow, Ivory + Pumpkin to make orange, Ivory + Super Red to make red, and Chocolate Brown + Super Red to make burgundy. Place the colors in piping bags fitted with a small round tip – I used a #2 piping tip.
3. Place your design template on a 10x15-inch jelly roll pan, and place a piece of parchment over it. (Alternately, draw a design on the back side of a piece of parchment paper.) Spray baking spray or nonstick spray on the piece of parchment, and wipe it lightly with paper towel to remove excess.
4. Trace the pattern with your batter. If you want to draw outlines with one color and fill in with another, draw the outlines first and freeze for 15-20 minutes, then add the filler color on top. Once your pattern is complete, freeze the pan for at least 20 minutes to set the batter. (Longer is okay). While the pan is in the freezer, make the pumpkin cake batter.

### To Make the Pumpkin Cake:

1. Preheat the oven to 350 F. Sift together the flour, baking powder, baking soda, spice, and salt in a medium bowl, and set aside.
2. Place both sugars and the eggs in the bowl of a stand mixer fitted with a paddle attachment, and beat them together for 3 minutes until thick and light yellow. Add the pumpkin and vanilla extract, and mix until combined.
3. Add the flour to the mixer, and mix on low speed just until combined. Scrape down the bottom and sides of the bowl with a spatula to finish mixing the batter.
4. Scrape the pumpkin cake batter directly on top of the pattern you piped in the baking sheet. Smooth it into a thin, even layer. Bake for 16-18 minutes, until the cake starts to darken along the edges and it springs back when lightly pressed in the middle.
5. As soon as the cake is done, it's very important that you work quickly, while it is still hot, to get it out of the pan and roll it up. If you wait too long, it will mostly like crack.

6. Once the cake is out of the oven, immediately run a knife around the edges to loosen it from the pan. Spray a piece of parchment or waxed paper with nonstick cooking spray, and place it on top of the cake. Put a baking sheet or cutting board on top of the parchment, and carefully flip the cake upside-down, so the top of the cake is resting on the cutting board. Remove the jelly roll pan and set it aside.
7. Peel the parchment off of the bottom of the cake, revealing the design. Sprinkle the top of the cake liberally with powdered sugar. Take a cotton tea towel and sprinkle both sides with a generous amount of powdered sugar too, rubbing it into the towel. Place the sugared towel on top of the design. Put a cutting board or baking sheet on top of the towel, and once again flip the cake over—now the tea towel should be on the bottom, and the cake should be right side up.
8. Remove the parchment from the top of the cake. Starting on the skinny edge, carefully roll the cake and the tea towel up together. Refrigerate the cake for at least an hour. It should be completely cool before you try to unroll it. If you try too soon, it will likely crack.
9. While you're waiting for the cake to cool, make the pumpkin spice filling.

### **To Make the Pumpkin Spice Filling:**

1. Combine the butter, powdered sugar, and salt in the bowl of a large stand mixer fitted with the paddle attachment. Mix them together on low speed, then gradually raise the speed to medium and beat it for 4 minutes, until the mixture is white and fluffy.
2. Add the creamer to the bowl. Beat on low speed until it is incorporated. It is normal for the mixture to look separated (and, frankly, weird and chunky) at this stage. Once the liquid is mixed in, gradually raise the speed to medium and beat for another 4 minutes, until the frosting has come together, is smooth and glossy, and has a stiffer texture.
3. Remove the buttercream from the bowl and add the softened cream cheese. Beat it with a paddle attachment until you're sure it's smooth and free of lumps. Turn the mixer to low and add the frosting to the cream cheese in 3-4 batches. Once all of the frosting is added, stop mixing and finish stirring by hand. Chill until you're ready to assemble the cake.

### **To Assemble:**

1. When the cake is completely cool, carefully unroll it. Be gentle, since it will want to stick to the towel. Some cracking on the top of the cake (the undecorated side) is normal. Spread the frosting in an even layer on the cake.
2. Roll the cake up again, this time rolling it over itself and not the towel. Brush the top of the cake with a light layer of simple syrup or creamer to remove the extra powdered sugar and reveal the design. Wrap the cake in plastic wrap and refrigerate for at least 4 hours to firm it up and make it easier to cut.
3. Cut the cake in 1-inch pieces and enjoy! The cake can be stored, well-wrapped, in the refrigerator for up to a week.

## Nutrition

Calories: 429kcal | Carbohydrates: 61g | Protein: 5g | Fat: 18g | Saturated Fat: 10g | Cholesterol: 95mg  
| Sodium: 426mg | Potassium: 136mg | Sugar: 46g | Vitamin A: 3040IU | Vitamin C: 0.7mg | Calcium:  
44mg | Iron: 1.4mg