

## COOKING UP THE MAGIC

## HONEY-PUMPKIN ROLL



## INGREDIENTS Serves 12

## PUMPKIN SPICE:

- 3 tablespoons ground cinnamon
- 2 teaspoons ground ginger
- 1 1/2 teaspoons ground nutmeg
- 1 teaspoon ground allspice
- 1 teaspoon ground cloves

## PUMPKIN SPICE CAKE:

- 1 cup granulated sugar
- 3 eggs
- 2/3 cup pumpkin purée
- 1 teaspoon vanilla extract
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 teaspoons pumpkin pie spice
- 1/4 teaspoon salt

## CREAM CHEESE FILLING:

- 1 (8 ounce) package cream cheese, softened
- 1/2 teaspoon vanilla extract
- 1/4 cup honey
- 1/2 cup unsalted butter, softened

## TOPPING:

- Powdered sugar
- Chocolate syrup
- Fall sprinkles

## DIRECTIONS

## FOR PUMPKIN SPICE:

Combine cinnamon, ginger, nutmeg, allspice, and cloves in an airtight container.

Store at room temperature up to 2 months.

## FOR PUMPKIN SPICE CAKE:

Preheat oven to 350°F. Line a baking sheet with parchment paper and grease with non-stick cooking spray. Set aside.

Beat sugar and eggs in the bowl of an electric mixer fitted with a paddle attachment for 2 minutes, until thick and light yellow. Add pumpkin and vanilla and beat for 1 minutes.

Add flour, baking powder, baking soda, pumpkin spice, and salt. Beat on low speed, scraping sides as needed, until batter is smooth.

Spread in thin layer on prepared pan. Bake for 12-15 minutes, until cake springs back when touched.

Cool in pan for 1 hour, until cake is cooled to room temperature.

## FOR CREAM CHEESE FILLING:

Whip cream cheese and vanilla in the bowl of an electric mixer fitted with a whisk attachment until fluffy.

Add honey and butter and whip on medium speed, until fully incorporated.

## TO ASSEMBLE PUMPKIN SPICED HONEY ROULADE:

Evenly spread cream cheese filling over the top of the cooled pumpkin spice cake, leaving the bottom 2 inches of the short side of the cake free from filling.

Roll into a log, beginning with the short end away from you and removing parchment as you roll. Tuck the portion of the cake without filling onto the bottom.

Wrap in tightly with plastic wrap and refrigerate at least 2 hours.

Decorate with sifted powdered sugar, stripes of chocolate syrup, and fall sprinkles before serving.