

## ***Pumpkin Spice Latte Jelly Roll***

### ***Ingredients***

- 4 eggs, at room temperature
- 6g baking powder
- pinch of salt
- 165g granulated sugar
- 10ml vanilla extract, divided
- 80g sifted cake flour
- Additional granulated sugar for sprinkling on the cake
- 1 285g jar Pumpkin Butter
- 180ml whipping cream
- 15g sugar
- 5g pumpkin pie spice
- 65g cream cheese

### ***Preparation***

1. Adjust the oven rack to the center and preheat to 205°C.
2. Spray a 39 x 27 x 2.5 cm jelly roll pan with baking spray. Line it with parchment, making sure that it overlaps a bit on all sides. Butter the parchment with melted butter and set aside.
3. Place the eggs, baking powder, and salt in the bowl of a stand mixer.
4. Beat at high speed for about 3 minutes until very fluffy.
5. Decrease the speed of the mixer and gradually add the 165g sugar.
6. Increase the speed to high and beat for 10 to 12 minutes, until the mixture is quite thick and falls in ribbons when the beaters are raised.
7. Add 5ml vanilla extract, and gently beat on low speed to incorporate.
8. Sift the flour over the batter (yes, sift again as we want a nice soft sponge), and beat on low speed, only until the flour is just incorporated - do not over-beat.
9. Pour the batter into the pan in two long ribbons, and use a spatula to gently spread the batter out and make it even - do not handle more than necessary.
10. Bake for about 10-12 minutes, until the top springs back when lightly pressed and it is a light golden brown.
11. While the cake is baking, add the cream, 15g sugar, pumpkin pie spice, 5ml vanilla extract, and cream cheese to a medium bowl, and using a hand-mixer, beat until stiff peaks form. Refrigerate until needed.
12. Once the cake is done, remove it from the oven and sprinkle with a few spoonfuls of sugar which will keep it from sticking as you invert it. Make sure that there is no cake stuck to the sides of the pan, and if there is, gently run a knife around it to loosen.
13. Cover the pan with a length of parchment paper and then with a large flat cookie sheet (or a large cutting board).
14. Turn the pan and cookie sheet upside down. Remove the pan and gently lift off the parchment liner.

15. Gently turn the cake back over, and using the parchment paper as a guide, roll it up from the short end.
16. Place it to cool on the seam of the cake, keeping it wrapped in the parchment paper to hold its shape.
17. Once it is cool, unroll the jelly roll cake and spread the Pumpkin Butter all over the cake, covering all but about half an inch at one short end. Repeat with the Pumpkin Spice whipped cream - do not overfill your jelly roll.
18. With your hands, re-roll the cake from the narrow end, rolling tightly but gently, and place on a serving platter.

Recipe slightly adapted from [Maida Heatter's Cakes](#).