

Introduction

Pumpkin Cannoli Cake Roll is an exquisite dessert that brings together the rich flavors of traditional cannoli and the seasonal charm of pumpkin. This dessert is perfect for fall gatherings, holiday celebrations, or when you want to indulge yourself with something sweet and delightful. The rolling technique gives a beautiful presentation and adds an element of surprise as guests slice into the cake to reveal the creamy filling within. Whether you're a fan of pumpkin spice or just love a good cake roll, this recipe promises to be a hit!

Detailed Ingredients

Cake Batter

- all-purpose flour
- granulated sugar
- baking powder
- baking soda
- ground cinnamon
- ground nutmeg
- salt
- eggs
- pumpkin puree
- vanilla extract
- vegetable oil

Filling

- ricotta cheese
- powdered sugar
- vanilla extract
- ground cinnamon
- heavy cream
- chocolate chips or pistachios (optional for garnish)

Topping

- powdered sugar (for dusting)
- chocolate drizzle (optional)

Prep Time

Prep time for the Pumpkin Cannoli Cake Roll is approximately 20-30 minutes. This includes the time to gather and measure out your ingredients, prepare the batter, and make the filling.

Cook Time, Total Time, Yield

Cook time is approximately 15-20 minutes, resulting in a total time of about 50-60 minutes when you account for cooling. This recipe yields about 8-10 servings, depending on how thick you slice your cake roll.

Detailed Directions and Instructions

Prepare the Cake Batter

Start by preheating your oven to 350°F (175°C). Line a baking sheet with parchment paper and lightly spray it with non-stick cooking spray to ensure the cake roll releases easily later on.

Mix Dry Ingredients

In a mixing bowl, whisk together the all-purpose flour, granulated sugar, baking powder, baking soda, ground cinnamon, ground nutmeg, and salt until well combined. This will form the dry base for your cake.

Combine Wet Ingredients

In another bowl, beat the eggs and then mix in the pumpkin puree, vegetable oil, and vanilla extract until smoothly blended.

Combine Wet and Dry Ingredients

Gradually fold the wet ingredients into the dry ingredients until everything is just combined. Be careful not to overmix, as this can make your cake dense.

Spread the Batter

Pour the batter into the lined baking sheet, spreading it evenly with a spatula. Ensure it

reaches the corners for even baking.

Bake the Cake

Place your baking sheet in the oven and let the cake bake for 15-20 minutes, or until a toothpick inserted in the center comes out clean.

Cool the Cake

Once baked, remove the cake from the oven and let it cool for about 5-10 minutes in the pan. Afterward, carefully transfer it to a clean sheet of parchment paper dusted with powdered sugar. This step will help prevent sticking and make rolling easier.

Roll the Cake

While the cake is still warm, begin rolling it tightly from one short side to the other, using the parchment paper to assist you. Once rolled, place it seam side down and let it cool completely. This helps maintain its shape while cooling.

Prepare the Filling

In a mixing bowl, combine ricotta cheese, powdered sugar, vanilla extract, and ground cinnamon. Beat until the mixture is creamy and smooth.

Incorporate Heavy Cream

In a separate mixing bowl, whip the heavy cream until stiff peaks form. Carefully fold the whipped cream into the ricotta mixture to make it light and airy.

Unroll the Cake

Once the cake is completely cooled, gently unroll it, removing the parchment paper as you go. Be cautious not to crack the cake.

Fill the Cake

Spread the ricotta filling generously over the unrolled cake, leaving a small border around the edges. You can sprinkle in chocolate chips or crushed pistachios at this point if desired.

Re-Roll the Cake

Carefully roll the cake back up, starting from the short side. Ensure it's tight but not so tight that the filling squeezes out. Wrap it in plastic wrap and refrigerate for at least 1-2 hours to set.

Dust and Serve

Before serving, remove the cake roll from the fridge and dust with powdered sugar. You can drizzle with chocolate or a caramel sauce for an extra touch of sweetness.

Notes

Choosing Pumpkin Puree

Make sure to use pure pumpkin puree and not pumpkin pie filling, which contains added sugars and spices that can alter the flavor of your cake.

Storage Information

Leftover Pumpkin Cannoli Cake Roll can be stored in the refrigerator for up to 3-5 days. Ensure it is wrapped tightly in plastic wrap or stored in an airtight container.

Freezing Options

You can also freeze the rolled cake, without dusting it with powdered sugar. Wrap it in plastic wrap and then foil, and it can last up to 2-3 months in the freezer. Thaw in the refrigerator before serving.

Cook Techniques

Whipping Cream

Whipping heavy cream until stiff peaks form is a crucial technique in this recipe. Be sure to start with cold equipment and bowl, as this will help the cream whip faster and hold its shape better.

Rolling Techniques

Rolling the cake when it's warm helps the cake maintain its shape. It's important to roll it up tightly to avoid additional cracking as it cools.

Sifting Dry Ingredients

Sifting flour and dry ingredients can improve the texture of your cake. It helps aerate the mixture and contributes to a lighter cake.

Chilling times

Allowing the cake to chill for sufficient periods is vital to ensure that the filling sets and it's easier to slice.

FAQ

Can I use a different type of cheese for the filling?

Yes, you can substitute part of the ricotta cheese with mascarpone cheese for a different flavor, or use cream cheese. Adjust the powdered sugar accordingly, as cream cheese is generally tangier than ricotta.

Is there a gluten-free version of this recipe?

Absolutely! You can use a gluten-free all-purpose flour blend in place of regular flour. Ensure that the blend contains a binding agent, like xanthan gum, for best results.

Can I make this ahead of time?

Yes! You can assemble your cake roll a day in advance. Just keep it wrapped in the refrigerator until you're ready to serve, and dust with powdered sugar just before serving.

What are some suggested variations?

You can experiment with different spices in the filling, like ginger or cloves, or add zest from an orange or lemon to the filling for a bright refreshing twist!

Conclusion

In conclusion, the Pumpkin Cannoli Cake Roll is a delightful dessert that beautifully

represents autumn with its pumpkin flavor and warm spices. The creamy filling adds a rich contrast to the light and fluffy cake, making every bite a treat. With its playful presentation and inviting flavors, it's surely a dessert that can turn any occasion into a celebration.

More Recipes Suggestions and Combination

Fall Spice Cupcakes

Pair your pumpkin cake roll with fall spice cupcakes for a delightful dessert table that celebrates the seasonal flavors.

Apple Cider Donuts

For a cozy fall morning, serve pumpkin cake rolls alongside homemade apple cider donuts, a perfect match for brunch or afternoon snacks.

Caramel Pecan Pie

Another classic dessert that would complement your pumpkin treats is a rich caramel pecan pie, bringing together different textures and flavors that will satisfy any sweet tooth.

Maple Pudding Cups

Consider preparing maple pudding cups topped with crushed graham crackers for a smooth and creamy dessert that balances the richness of your pumpkin cake.

Pumpkin Cheesecake Bars

For those who can't get enough pumpkin, pumpkin cheesecake bars provide a rich alternative that can pair beautifully with the lightness of the cake roll.

This collection of suggestions will help create a delightful autumn dessert experience that is sure to impress family and friends!