



In the Kitchen

with Barb Agee

Just Roll With It! - December 2018

Pumpkin Roulade with Ginger Buttercream

For the cake:

¾ cup plus 1 Tbs. all-purpose flour
 ½ tsp. baking powder
 ½ tsp. baking soda
 1 tsp. ground cinnamon
 1 tsp. ground ginger
 ¼ tsp. nutmeg
 ½ tsp. kosher salt
 3 extra-large eggs, at room temperature
(continued in the next column)

1 cup granulated sugar
 ¾ cup canned pumpkin
 ¼ cup powdered sugar, plus extra for dusting

For the frosting:

8 oz. Mascarpone cheese
 1 Tbs. canned pumpkin
 ½ cup heavy cream
 1 ¼ cup sifted powdered sugar
 ¼ cup minced crystallized ginger

Preheat oven to 375° F. Grease an 11x17x1-inch sheet pan. Line the pan with parchment paper, and grease and flour the paper. In a small bowl, sift together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, and salt; whisk together. Beat the eggs and granulated sugar on medium-high until light yellow and fluffy, 3 minutes. On low, mix in pumpkin and slowly add the flour mixture, mixing until just incorporated. Pour the batter into the prepared pan and spread evenly. Bake for 10-12 minutes, until the top springs back when gently touched.

While the cake is baking, lay out a clean, thin, cotton dish towel on a flat surface and sift the ¼ cup powdered sugar over the towel. As soon as the cake comes out of the oven, loosen the edges and invert it on the dish towel. Roll the cake and towel together, starting at the short end. Allow it to cool completely on a wire rack.

While the cake is cooling, beat the mascarpone, pumpkin, cream, and powdered sugar together until light and fluffy, about 1 minute. Stir in the crystallized ginger.

To assemble, unroll the cake onto a board with the towel underneath. Spread the cake with the frosting. Re-roll the cake in a spiral. Trim the ends to make a neat edge. When ready to serve, dust the top with powdered sugar. *Serves 12.*

Chocolate-Peppermint Roulade

For the cake:

¼ cup all-purpose flour
 ¼ cup Dutch-process chocolate, plus 2 Tbs.
 4 large eggs, separated
 ½ cup granulated sugar, divided
 ½ tsp. vanilla extract
 ¼ tsp. salt
 2 Tbs. powdered sugar

For the filling:

2 cups powdered sugar
 ¾ cup (12 Tbs.) butter, softened
 4 Tbs. heavy cream
 ¼ tsp. peppermint extract
 ⅓ cup crushed hard peppermint candies

Preheat the oven to 375° F. Grease an 11x17x1-inch baking pan. Line the pan with parchment paper, and grease the paper. Sift the flour and the chocolate together in a bowl. Beat the egg yolks on medium-speed until they are pale-yellow and thick, adding ¼ cup of sugar in 3 separate additions. Continue to beat the mixture until it is thick and fluffy. Beat in the vanilla and the salt. Using clean beaters, beat the egg whites in a separate bowl on medium-speed until foamy. Then beat on high-speed until stiff peaks form, and add the remaining ¼ cup of sugar, 1 Tbs. at a time. Gently fold in ⅓ of the egg whites into the yolk mixture, and then gently fold in the remaining egg whites. Sprinkle the flour mixture over the egg mixture, and gently fold in. Gently smooth the batter on the baking sheet, and bake for 8-9 minutes. When done, run a knife around the edges of pan. Invert the cake on a prepared towel (dusted with 2 Tbs. chocolate and 2 Tbs. powdered sugar). Roll up the cake with towel, and cool on a wire rack.

In a large bowl, beat the powdered sugar, butter, cream, and salt until it is smooth and creamy. Unroll the cake and spread the filling over the cake. Sprinkle with crushed peppermint candies over top of the filling. Re-roll the cake and place the seam side down on a serving plate. Dust with powdered sugar and sprinkle with the crushed candies. *Serves 12.*

Strawberry Cream Roll

For the cake:

1 cup sifted flour
1 tsp. baking powder
¼ tsp. salt
3 eggs
1 cup sugar, plus 1 Tbs. for filling
½ cup hot water
1 tsp. vanilla extract
Powdered sugar for dusting towel

For the filling:

1 ¼ cup heavy cream
1 Tbs. dry strawberry jello
1 cup chopped strawberries, plus a few sliced for top

Preheat the oven to 375° F. Butter a jelly-roll pan and line it with parchment paper. Stir together the flour, baking powder, and salt. In a large bowl, beat the eggs and 1 cup of sugar on high-speed until thick, about 5 minutes. With a mixer on low-speed, add the water and vanilla, followed by the flour mixture, mixing just until combined. Pour onto the baking sheet and spread the batter evenly. Bake until the cake is springy to the touch. Remove from the oven and run a knife around the edges. Generously dust a cotton dish towel with powdered sugar, and turn the warm cake out onto the towel. Peel off the parchment paper, and roll the cake up in the towel. Let cool.

Whip the cream, add 1 Tbs. sugar and jello. Fold in the chopped strawberries. Unroll the cake and spread with half of the strawberry cream. Roll up the cake and place the seam side down on a serving platter. Spread the remaining strawberry cream over top, then chill, covered, until ready to serve. Garnish with sliced strawberries. *Serves 12.*

Peachy Gingerbread Roulade

For the cake:

4 eggs
½ cup sugar
½ cup dark brown sugar
¼ cup water
3 Tbs. butter, melted
3 Tbs. molasses
1 tsp. vanilla extract
1 ⅓ cup all-purpose flour
2 tsp. pumpkin pie spice
1 tsp. ground cinnamon
½ tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
Powdered sugar for dusting towel

For the filling:

11 oz. cream cheese, softened
1 ¼ cup peach preserves
1 ¼ tsp. ground ginger
1 ¼ tsp. ground cinnamon
¼ tsp. ground nutmeg
Powdered sugar and sliced peaches, optional

Preheat the oven to 350° F. Line a greased 15x10x1-inch baking pan with parchment paper; grease the parchment paper. In a large bowl, beat the eggs for 3 minutes. Beat in the water, butter, molasses, and vanilla. Combine the flour, pie spice, cinnamon, baking powder, baking soda, and salt separately; fold into the egg mixture. Spread the batter onto the prepared pan. Bake for 12-15 minutes. Cool for 5 minutes. Invert onto a kitchen towel dusted with powdered sugar. Gently peel off the parchment paper, and roll up the cake in the towel jelly-roll style. Cool completely on a wire rack.

In a small bowl, beat the cream cheese, preserves, ginger, cinnamon, and nutmeg until smooth. Unroll the cake; spread the filling over the cake. Roll up again. Place seam side down on a serving plate. Dust with powdered sugar and garnish with sliced peaches. *Serves 12.*



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