

Gingerbread Cake Roll with Eggnog Filling

Serves 8 - 10

This spiced cake is rolled with a sweet filling for a holiday dessert suitable for any number of seasonal occasions. The spiral design with the contrasting cake and filling colors creates a dazzling presentation. You'll find this cake easy to make, the filling quick to mix, and the assembly very doable. Beyond the impressive appearance, the cake and filling flavors are fabulous and the two flavor profiles – gingerbread and eggnog – together knock this dessert out of the park.

Cake Ingredients:

5 large eggs, separated
1/2 cup molasses
3 tablespoons unsalted butter, melted
1/4 cup dark brown sugar
3/4 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 teaspoon ground cloves
1/4 teaspoon salt
1/4 cup white sugar, for sprinkling on the cake
Additional butter for greasing the pan

Filling Ingredients:

8 oz. cream cheese
1 cup powdered sugar
1/4 cup sour cream
1 teaspoon rum extract
1/2 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1/4 teaspoon salt

Glaze Ingredients:

1-1/2 cups powdered sugar
1 tablespoon maple syrup
1/2 teaspoon pure vanilla extract
1-2 tablespoons milk

Embellishments: (optional)

Pomegranate arils (or cranberries)
Fresh mint leaves (or other green leaves)

Continued on Page 2

Page 2, continued

Directions:

1. Prepare a rimmed half sheet baking pan, 12" x 17" x 1", by buttering the bottom and sides lightly then lining with parchment paper. Also, butter the parchment paper lightly for super-easy removal later. Trim the paper lining and cut the corners so that the paper fits snugly in the pan. Preheat the oven to 375°F.
2. Separate the eggs placing the egg yolks in a large mixing bowl, and the egg whites in a second large bowl or the bowl of stand mixer.
3. Whip the egg whites to the "stiff peaks" stage, set aside. Beat the egg yolks until lightened in color, about 2-3 minutes. Add the molasses, melted butter, and brown sugar to the egg yolks.
4. Fold in one-quarter of the whipped egg whites into the egg yolk mixture until evenly combined and the yolks lightened. Add the remaining egg whites in two more portions; continue to fold (not stirring) until any white streaks disappear.
5. Whisk the dry ingredients together in a smaller bowl – the flour, baking powder, ginger, cinnamon, allspice, cloves, and salt. Add the flour-spice mixture by sprinkling on top of the egg mixture and folding until evenly combined.
6. Pour the batter into the prepared pan spreading to the edges and until level. Bake for 10-12 minutes in a preheated oven – preheating is very important for this cake. The cake is done when the cake springs back from a fingertip touch. Do not overbake.
8. Remove the cake from the pan **immediately** from the baking pan by placing an unrimmed baking sheet on top of the cake and inverting the baking pan.
9. Sprinkle the white granulated sugar over the top of cake. Immediately place a clean kitchen towel over the cake and roll the cake beginning at the short side. Allow the cake to cool while wrapped up. This wrapping-while-warm process keeps the cake from cracking when filling and re-rolling later.
10. Mix the filling by whisking all the ingredients in a medium bowl until evenly combined.
11. Spread the filling on the cake, (once it has cooled completely, about an hour), by unrolling the rolled cake gently. (Resist the urge to flatten the cake.) Spread the filling evenly over the cake to within an inch of the edges. A consistent, even layer of filling will yield the best spiral design once sliced. Carefully re-roll the cake (without the towel). Wrap the rolled cake in the towel or with plastic wrap, and chill in the refrigerator until ready to serve, up to a day ahead of time.
12. Stir the glaze together by combining the powdered sugar, maple syrup and vanilla. Add the milk in drips until the right consistency is achieved, about a 5-second ribbon. Unwrap and plate the cake roll. Trim both ends to achieve a cleaner edge. Drizzle with the maple glaze, embellish as desired. Let set for about an hour. Slice with a serrated knife into 3/4-inch thick slices. Serve and enjoy!