

## Double Filled Pumpkin Mini-Rolls

### **Ingredients**

#### Cake

- 3 Eggs, Separated
- 1c Sugar, divided
- $\frac{3}{4}$  c Flour
- 1 tsp Baking Soda
- $\frac{1}{2}$  tsp Cinnamon
- $\frac{2}{3}$  c canned pumpkin

#### Pumpkin Butter

- 1 can pumpkin
- $\frac{1}{2}$  c brown sugar
- 1 tsb maple syrup
- 1 tsb pumpkin spice
- $\frac{1}{2}$  c apple cider
- 1 tsp lemon juice

#### Cream Cheese Filling

- $\frac{1}{2}$  c sugar
- $\frac{2}{3}$  c heavy cream
- 1 tsp vanilla
- 8 oz cream cheese

### **Procedure**

For the Pumpkin butter: Combine all ingredients in a heavy bottom saucepan over medium heat. Cook for about 20-30 minutes stirring constantly, until reduced, and smooth. Let cool completely

For the Cream Cheese Filling: Combine cream, sugar, and vanilla whip until cream begins to thicken, but stop before any peaks begin to form. Add in the cream cheese, 2 oz at a time until it is all combined and forms a smooth frosting/filling.

#### For the Cake:

1. Preheat the oven to 375 and butter the edges of a 10"x15" baking pan. Additionally lay parchment paper in the bottom of the pan and butter the top of this as well.
2. Begin beating egg whites until stiff peaks form, adding in  $\frac{1}{2}$  c sugar throughout this process.
3. In a separate bowl, mix egg yolks with remaining  $\frac{1}{2}$  c sugar, then add in the pumpkin until completely combined.
4. Add in the flour, cinnamon, and baking soda until a stiff batter is formed
5. Fold in  $\frac{1}{3}$  of the egg white mixture to loosen the batter followed by the remaining  $\frac{2}{3}$  until completely mixed together
6. Place batter in pre-buttered pan, smoothing it out into an even layer
7. Bake for 15-17 minutes

Final Assembly:

1. When the cake is done, cut it in half along the shorter axis (so that the pieces resemble the pages of a book. Before it is cool, roll the 'top' and 'bottom' of each piece towards each other so that each piece resembles a scroll. Allow to cool completely
2. Unroll each piece, and cover completely with a layer of the cream cheese filling, followed by a very thin layer of the pumpkin butter.
3. Roll the pieces back together and cut where the rolls meet each other. You should now have 4 rolls, each 7"  $\frac{1}{2}$  long. Cut these rolls into thirds, making 12 total mini-rolls.
4. Decorate