

Gingerbread Swiss Roll with Pumpkin Ice Cream

Created by: Cecilia Nasti of [Field & Feast](#) using Kerbey Lane Cafe Gingerbread Pancake Mix

INGREDIENTS

For the Cake:

4 large eggs, room temperature
4 Egg whites, room temperature
4 1/2 ounces granulated sugar
4 1/2 ounces Kerbey Lane Gingerbread pancake mix
3 Tablespoons granulated sugar (for use on parchment)

For the Ice Cream:

1 quart good vanilla ice cream
1 Cup pumpkin puree (you can use pumpkin pie filling if you prefer)
2 Teaspoons pumpkin pie spice (less if you use pumpkin pie filling)

For the Cream Cheese Frosting:

4 oz. Cream Cheese, softened
1/8 cup butter, softened
1/2 tsp. vanilla
8 oz. powdered sugar, about 2 cups
Candied ginger for garnish
Toasted hulled pumpkin seeds tossed with cinnamon and nutmeg (garnish)

INSTRUCTIONS

Cake

1. Preheat the oven to 375 degrees F.
2. Brush a 10 by 15-inches jelly roll pan with butter or vegetable shortening and press parchment paper onto the bottom and up the sides. Brush the parchment lined pan with melted butter or shortening.
3. In a large bowl, using an electric hand mixer or stand mixer, beat the eggs and sugar together on medium high speed until they become lighter in color. About 5 minutes.
4. Next, in a medium bowl, beat egg whites until they form soft peaks
5. Gently fold one-third of the egg whites into the egg and sugar mixture. Once it is fully incorporated...
6. Sift one-third of the Kerbey Lane Gingerbread Pancake Mix into the egg and sugar mixture, and then gently fold into the batter.
7. Alternate folding the egg whites and sifting the Kerbey Lane Gingerbread Pancake mix into the egg and sugar mixture until all have been incorporated.

8. Next, pour the mixture into the prepared pan, making sure the batter reaches the sides and corners of the pan. If necessary, use a spatula or bench scraper to gently even out the batter.
9. Bake in the center of pre-heated oven until the middle of the gingerbread sponge cake is springy and the edges have pulled away slightly from the sides. As every oven is different, start checking the doneness of the cake at about 12 minutes. I checked at 12 minutes and turned it around in the oven and let it cook another two minutes.
10. When the cake is done take it from the oven and let it sit in the pan while you complete this next step: Place a piece of parchment paper bigger than your cake on the counter, and sprinkle it with an even layer of granulated sugar.
11. Invert the pan with the cake onto the sugared parchment paper, and then carefully loosen the parchment in which it baked, but allow it to remain on the cake.
12. Soak a clean tea towel (kitchen towel) in water; wring it out until it is just damp, and place it over the parchment and cake while it cools; this will lessen—but not eliminate—the chance that it will dry out and crack roll it.

Pumpkin Ice Cream

1. Allow ice cream to soften, and empty it into a large bowl.
2. Add the pumpkin puree and pumpkin pie spice, and with a spoon or electric mixer, blend everything together.
3. Cover a jelly roll pan the same size as the one in which you baked your cake (or a little smaller) with plastic wrap.
4. Spread the softened ice cream in the pan, lightly cover it with plastic wrap and put it back in the freezer until you are ready for it.

Cream Cheese Frosting

1. Beat cream cheese, butter and vanilla in large bowl with mixer until blended.
2. Add sugar gradually, beating after each addition until blended.
3. Place mixture in piping bag with star top and pipe stars across top of Swiss Roll.

To assemble the roll:

1. Remove towel and parchment from top of gingerbread sponge cake, and place the short end closest to you.
2. Remove the ice cream from the freezer. Take off the plastic wrap from the top and let it sit for about five minutes. Then invert the pan with the ice cream over the cake and center it. Remove the pan and plastic wrap. Let it rest on the cake until it has softened enough to begin rolling. Believe me, if you try to roll before the ice cream has softened enough, you will get mad at yourself in a hurry.
3. Next, lift the end of the parchment closest to you to help you gently roll the cake and ice cream from into a log; and snug the parchment around the roll. Wrap it in plastic wrap and put it back into the freezer until ready to serve.

To serve the cake:

1. Remove Swiss Roll from freezer.
2. Trim the ends with a serrated knife to create clean edges.
3. Using a piping bag with your favorite tip, pipe the frosting onto the cake in whatever design you like along the top of the roll.
4. Garnish with candied ginger and a pumpkin seeds.
5. Show it off to your eagerly awaiting fans.
6. Cut into slices and serve.