

PUMPKIN KETO ROLL

Ingredients:

1 Cup “Keto Fuel”
1 ½ teaspoons baking powder
2 tablespoons granulated erythritol
4 eggs
1/4 Cup whipping cream
1/2 Cup Pumpkin puree
½ teaspoon cinnamon
¼ teaspoon cloves

Directions:

Preheat oven to 350 degrees. In a medium bowl add all ingredients and whisk together until smooth. Line a baking sheet with parchment. Pour batter into pan and evenly spread. Bake for 10-12 minutes until light golden brown. While still warm, cover cake with a 2nd piece of parchment paper. Carefully flip cake over so new parchment is on the bottom. Gently pull off parchment cake just baked on. Gently roll the cake with the parchment paper and set on cooling rack to cool.

FILLING:

8 oz. cream cheese
6 tablespoons butter
1 teaspoon vanilla
1 cup powdered erythritol (I like swerve best)

Place cream cheese and butter in a bowl. Mix with electric mixer until creamy. Slowly add powdered erythritol until well incorporated. Add vanilla and mix in

TO ASSEMBLE:

Unroll cooled cake. Spread cream mixture over unrolled cake. Gently roll cake back up leaving the parchment paper behind and wrap in plastic wrap. Refrigerate for at least 4 hours or overnight.

TO SERVE:

Remove plastic wrap. Cut off un-even ends of the cake roll. Cut into 22 even slices.

Optional: Top with a dollop of whipped cream.

NOTE: If you want a thicker cake, just simply double the ingredients of the cake only but keep in mind this will change the macros.

To see this recipe made, please visit “living our keto life” on Facebook.