



Pumpkin Roll

Ingredients

- 3 eggs
- 1 cup sugar
- 2/3 cup pumpkin puree
- 1 teaspoon orange juice
- 2 tablespoons [Fustini's Cinnamon Pear Balsamic Vinegar](#)
- 3/4 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup pecans, finely chopped

Filling

- 1 cup powdered sugar
- 8 ounces cream cheese, soft
- 1/3 cup pumpkin puree
- 4 tablespoons butter, soft
- 1 teaspoon [Fustini's Cara Cara Vanilla Balsamic Vinegar](#)
- powdered sugar

Gastrique

- 1 cup sugar
- 2 tablespoons flour
- 1/2 teaspoon ground nutmeg
- 2 cups water
- 1 tablespoon butter
- 1 tablespoon [Fustini's Michigan Apple balsamic](#)

Directions

Step 1.

Preheat oven to 325 degrees. Butter and flour a sheet pan and cover with parchment then butter and flour the parchment.

Place eggs and sugar into the bowl of a stand mixer fitted with paddle attachment and process until thick and creamy and the color changes to dull yellow - 8 minutes. Add pumpkin puree, lemon juice and Fustini's Cinnamon Pear Balsamic Vinegar and process to combine. Whisk together flour, baking powder, salt and pecans and add to eggs. Process on low speed until just combined. Pour batter into the prepared sheet pan and smooth top with an offset spatula. Bake in the hot oven until a toothpick inserted in the center comes out clean - 20 to 25 minutes. Let cool for 15 minutes on a rack before unmolding. Spread mix in a single layer on the cake, then using the parchment as leverage, roll cake into spiral encasing filling. Dust with powdered sugar and refrigerate for 2 hours. Dust again with powdered sugar before slicing.

To serve, cut a slice of cake, spoon some whipped cream on top and drizzle with gastrique.

Step 2. Filling

Mix all together in mixer until cream cheese is fully incorporated.

Step 3. Gastrique

Place sugar, flour, nutmeg and water into a saucepan and bring to simmer over medium heat, whisking occasionally. Once thickened, remove from heat and add butter and vinegar and stir to combine. Let cool.