

Chocolate Cake Roll with Cinnamon Caramel Filling

INGREDIENTS:

Cake:

2/3 cup flour
1/3 cup unsweetened cocoa powder
1 ½ teaspoon baking powder
1 ½ teaspoon salt
5 eggs
2/3 cup sugar
3 tablespoons vegetable oil
2 teaspoons vanilla

Filling:

3 sticks (1.5 cups) of salted butter, softened to room temperature
One can (13.4 oz) Dulce de Leche (I used Nestlé's La Lechera)
1 1/2 teaspoons of cinnamon

Topping:

1 Tablespoon of cinnamon
2 Tablespoons of cocoa powder (mix them together in a small dish)

DIRECTIONS:

Cake:

Heat oven to 350 degrees F and lightly spray a 17x12-inch jellyroll pan with non-stick cooking spray. Line the pan with parchment paper with about an inch of extra paper on the 17-inch side.

Add flour, cocoa powder, baking powder, and salt in a medium bowl stirring gently until just combined.

In a large bowl, beat eggs and sugar for 1 minute until thick. Add in the oil and vanilla extract, and beat together until combined.

Add dry ingredients to wet, and mix gently until just combined. The batter will be like a runny brownie batter.

Spread the batter evenly into prepared pan, and bake for 12-16 minutes, or until top of cake springs back when touched.

Carefully lift the parchment paper and cake out onto a flat (and heat-safe) surface. Then slowly, using your hands (careful, it will be hot!), roll the cake - rolling from one short (12-inch) end to the other— until it is completely rolled up.

Wrap tightly in a towel and place in refrigerator until completely cooled (an hour or so).

Once the cake has cooled completely, place it on a flat surface, remove the towel, and unroll it carefully until it is flat again (it's ok if the ends curl up a bit).

Filling: (make while cake cools)

Place butter in mixing bowl and beat on high until whipped and smooth.

Add Dulce de Leche and cinnamon to butter and beat on high for about 2 minutes until smooth and creamy.

Assembly:

Spread the filling evenly over unrolled cake, leaving a small border on all sides (the filling will spread out as you roll it back up). Then carefully re-roll the cake, gently peeling away the parchment paper as you roll until you can completely remove and discard it. Tightly wrap the chocolate roll in plastic wrap or Press-n-Seal and refrigerate at least one hour until completely set.

Lightly dust with cocoa powder and cinnamon mixture (you could also add a chocolate glaze to the top if you have cracks or you want the dessert to be sweeter).

To serve, remove and unwrap the chocolate roll, transfer it to your serving dish and slice.

Keep leftovers tightly wrapped and refrigerated for up to 4 days.