

Pumpkin Buttercream Swiss Roll

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-buttercream-swiss-roll-recipe>

Ingredients:

- 4 eggs
- 3/4 cup granulated sugar
- 1 tablespoon oil
- 2 tablespoons buttermilk
- 1 teaspoon vanilla extract
- 3/4 cup all purpose flour
- 1/4 cup dark cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup powdered sugar
- 3 tablespoons pumpkin puree
- 1/2 cup unsalted butter
- 4 cups powdered sugar
- 3 drops Orange gel food color
- 1 tablespoon pumpkin pie spice
- 1 cup semisweet chocolate chopped
- 6 tablespoons heavy cream
- 1 1/2 cups whipped cream
- 1/4 cup chocolate sprinkles
- 2 wafer cookies rolled

Nutrition:

1. Calories: 1430 calories
2. Carbohydrate: 222 grams
3. Cholesterol: 330 milligrams
4. Fat: 61 grams
5. Fiber: 6 grams

6. Protein: 14 grams
 7. SaturatedFat: 34 grams
 8. Sodium: 590 milligrams
 9. Sugar: 190 grams
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