



**TREWITHEN DAIRY**  
GLYNN VALLEY · CORNWALL

# PUMPKIN SPICED SWISS ROLL WITH CORNISH CLOTTED CREAM

## DESCRIPTION

It's pumpkin spiced latte season, so we've incorporated all the warming flavours of autumn and created this stunning swiss roll! Cinnamon, nutmeg, ginger and clove combined in a fluffy sponge, rolled up with rich Cornish clotted cream. It's so light, you'll want to go back for seconds - or thirds!

## INGREDIENTS

200g Caster Sugar  
100g Plain Flour  
½ tsp Fine Salt  
1 tsp Bicarbonate of Soda  
1 tsp Baking Powder  
1 ½ tsp Ground Cinnamon  
1 tsp Ground Ginger  
¼ tsp Ground Nutmeg  
½ tsp Ground Cloves  
3 Eggs  
150g Pumpkin Puree  
200g Trewithen Dairy Cornish Clotted Cream  
100g Mascarpone  
1 tsp Vanilla Extract  
Icing Sugar for dusting

## METHOD

1. Preheat oven to 180c. Line a 35 x 25cm swiss roll tin with baking paper.
2. In a large bowl, combine all the dried ingredients - sugar, flour, salt, bicarbonate of soda, baking powder and spices.
3. In a stand mixer, whisk the eggs and sugar together for 3 minutes, until light and fluffy. Add the pumpkin puree and vanilla extract. Then gently stir through the dried ingredients.
4. Spread into the prepared baking tin and bake for 12-15 minutes until cooked through.
5. While still warm, turn the cake out onto a clean tea towel and gently peel off the baking paper. Score a slight indentation across one of the short sides, then very carefully roll the cake into a tight log, taking the tea towel along with it. Allow to cool in the rolled position.
6. In a large bowl, combine the Cornish clotted cream, mascarpone and vanilla extract until smooth.
7. When the cake is completely cool, gently unroll and spread with a thick layer of the cream filling. Carefully roll it back up and place seam-side down. Dust with icing sugar and serve.