

Spiced Apple Roll Cake with Caramel Drizzle - The Ultimate Autumn Dessert

Caramel Apple Pie Roll Cake ?? - Cozy Fall Dessert Perfection



OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Cake:

3 large eggs
1 cup granulated sugar
1 tsp vanilla extract
1 cup all-purpose flour
1 tsp baking powder
... tsp salt
 $\frac{1}{2}$ tsp ground cinnamon

... tsp ground nutmeg

Powdered sugar, for dusting

For the Caramel Apple Filling:

2 large apples, peeled and diced
2 tbsp unsalted butter
... cup brown sugar
1 tsp ground cinnamon
1 tbsp cornstarch (optional, for thickening)
 $\frac{1}{2}$ cup caramel sauce (store-bought or homemade)

For the Cream Cheese Frosting:

8 oz cream cheese, softened
... cup unsalted butter, softened
2 cups powdered sugar
1-2 tbsp milk, for consistency

DIRECTIONS

1. Preheat & Prep the Pan: Preheat oven to 350°F (175°C).
2. Line a 15x10-inch jelly roll pan with parchment paper and lightly grease it.
3. Make the Cake Batter: In a large bowl, beat eggs and sugar until light and fluffy (about 3-4 minutes).
4. Mix in the vanilla.
5. In another bowl, whisk together the flour, baking powder, salt, cinnamon, and nutmeg.
6. Gently fold the dry ingredients into the wet until just combined.
7. Bake the Cake: Pour the batter into your prepared pan and spread evenly.
8. Bake for 12-15 minutes, or until a toothpick inserted in the center comes out clean.
9. Prepare the Apple Filling: While the cake bakes, melt butter in a skillet over medium heat.
10. Add diced apples, brown sugar, cinnamon, and nutmeg.
11. Cook for 5-7 minutes, stirring occasionally.
12. If needed, stir in cornstarch and cook an additional 1-2 minutes until thickened.
13. Remove from heat and let cool slightly, then stir in caramel sauce.
14. Make the Cream Cheese Frosting: Beat cream cheese, butter, and vanilla until smooth.
15. Gradually add powdered sugar and beat until fluffy.
16. Add milk, 1 tablespoon at a time, until you get a spreadable consistency.

17. Roll & Assemble: Lay a clean kitchen towel flat and dust with powdered sugar.
18. Turn the warm cake out onto the towel, carefully peeling off the parchment paper.
19. Spread a thin layer of cream cheese frosting over the cake, leaving a border around the edges.
20. Spoon the caramel apple mixture evenly over the frosting.
21. Roll the Cake: Starting at the short end, gently roll the cake up using the towel to guide you.
22. Place the rolled cake seam-side down on a platter.
23. Decorate & Serve: Drizzle with additional caramel sauce.
24. Sprinkle with extra cinnamon if desired.
25. Slice and serve warm or chilled.

TIPS FOR SUCCESS

Don't overbake the cake - it should be soft and flexible.

Dust your towel generously to prevent sticking.

If the cake cracks slightly while rolling, don't worry!

The glaze and drizzle will cover it beautifully.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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