

## Easy Chocolate Caramel Cake Roll (Turtle Style)

Chocolate Caramel Turtle Cake Roll

OVEN  
350°F

TIME  
12 min

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### INGREDIENTS

For the Chocolate Cake:

- 1/2 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 2 large eggs
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1/4 cup vegetable oil
- 1/4 cup milk
- 1 tsp vanilla extract

For the Filling:

- 1 cup caramel sauce
- 1/2 cup chopped pecans

For the Chocolate Ganache:

- 1/2 cup heavy cream
- 1 cup semi-sweet chocolate chips

### DIRECTIONS

1. Preheat the Oven: Preheat your oven to 350°F (175°C).
2. Line a 15x10-inch jelly roll pan with parchment paper and lightly grease it.
3. Mix the Dry Ingredients: In a medium bowl, whisk together:
4. Flour
5. Cocoa powder
6. Baking powder
7. Baking soda
8. Salt
9. Beat the Eggs and Sugar: In a large bowl, beat the eggs, granulated sugar, and brown sugar until light and fluffy.
10. Add the Wet Ingredients: Mix in:
11. Vegetable oil
12. Milk
13. Vanilla extract
14. Stir until fully combined.
15. Combine the Batter: Gradually add the dry ingredients to the wet mixture.
16. Mix until just combined.
17. Bake the Cake: Spread the batter evenly into the prepared pan.
18. Bake for 10-12 minutes, until the cake springs back when lightly touched.
19. Roll the Cake: While the cake is still warm, carefully roll it up with the parchment paper from the short side.
20. Let it cool completely in this rolled shape.
21. Add the Filling: Once cooled, gently unroll the cake.
22. Spread the caramel sauce evenly across the surface and sprinkle with chopped pecans.
23. Roll Again: Carefully roll the cake back up, using the parchment paper to help guide it.
24. Make the Ganache: Heat the heavy cream in a saucepan until it begins to simmer.
25. Remove from heat and stir in the chocolate chips until smooth and glossy.

### SWAPS & NOTES

This recipe is easy to adjust depending on your preferences.

Caramel options Store-bought caramel works well, but homemade caramel can add even deeper flavor.

Nut alternatives Walnuts or toasted almonds can replace pecans if desired.

Chocolate variations Dark chocolate chips can create a richer ganache.

## TIPS FOR SUCCESS

Roll the cake while warm This prevents cracking when you shape it.

Don't overbake A soft sponge cake rolls more easily.

Use parchment paper It helps guide the rolling process.

Chill before slicing Refrigerating the cake briefly helps create clean slices.

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

Original recipe: <https://chefmaniac.com/easy-chocolate-caramel-cake-roll-turtle-style/>