

Piña Colada Cake Roll (THM S)

Makes 12 servings.

Cake:

- ¾ cup THM Baking Blend
- 1 cup almond milk yogurt
- 4 large eggs
- 4 Tbsp melted coconut oil
- ¾ cup THM Gentle Sweet (or Truvia)
- 1 tsp baking powder
- 1 tsp baking soda
- 2 pinches mineral salt
- 2 tsp rum extract

Filling:

- 1 and 2/3 cup coconut cream
- ½ tsp vanilla extract

Frosting:

- 8 Tbsp butter, softened (or softened vegan butter)
- 2 tsp Pineapple extract
- 1 Tbsp coconut cream
- 1 tsp vanilla extract
- 1 1/2 cup powdered erythritol
- Yellow all-natural food coloring (optional)

Instructions:

Preheat the oven to 375F. Line a cookie sheet with parchment paper, spritz with coconut oil spray.

In a large bowl, combine yogurt, eggs, rum extract, and coconut oil until well combined.

In a medium mixing bowl, combine baking blend, gentle sweet, baking powder, baking soda, and mineral salt. Once mixed, add to the wet ingredients.

Pour batter onto the cookie sheet, spreading evenly across. Bake for 14-15 minutes.

While the cake is baking, prepare a dampened tea towel on your counter.

Once the cake is fully baked, quickly flip cake side down onto the tea towel and remove the parchment paper. Roll the cake, with the towel, from the shorter end to create several rolls. Place onto a cooling rack until fully cool.

Make the whipped cream filling. Place the mixing bowl in the fridge (with the beater) for 5 minutes. Remove, add coconut cream and beat on high until stiff peaks form. Add vanilla extract and gently stir to combine. Place in the fridge until cake is cool.

Make the frosting. Beat together softened butter, pineapple extract, cream of coconut, and vanilla until fluffy. Slowly beat in the sweetener. Mix in the food coloring (if using). Place in fridge until ready to ice the cake roll.

Assemble the cake roll. Unroll the fully cooled cake roll and evenly spread the coconut whipped cream. Reroll the cake as tight as you can, be careful not to smush out all the whipped cream. Place onto a serving tray. Spread the icing over the top and the sides, leaving the end open to show your beautiful rolls.