**FESTIVE DIAMOND ROLL CAKE WITH NUTELLA FILLING**
*(from the Bewitching Kitchen)*

for the decoration:
50g butter, softened
50g powdered sugar
50g egg whites
50g all-purpose flour
pink, yellow and teal gel colors

for the cake:
130g cake flour
1 teaspoon baking powder
5 large eggs, at room temperature
200 g granulated sugar
Zest of 1 lemon
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract
¼ teaspoon kosher salt
2 tablespoons butter, melted and cooled

For the filling:
170g (6 ounces) cream cheese, softened to room temperature
¼ cup heavy whipping cream
½ cup powdered sugar
½ cup Nutella
1 tablespoon cocoa powder

Make the piping decoration by beating the butter with powdered sugar in a small bowl until fully combined. I used a hand-held electric mixer. Add the egg whites and beat for a couple of minutes. Add the flour and mix by hand with a spoon, divide in three portions. Color them pink, yellow and teal.

Place a diamond stencil over a sheet of parchment paper and add small amounts of each color as shown in the composite picture included in my post. Spread the colors in one direction, trying not to move them back, but making sure to cover all the little diamonds. Carefully remove the stencil frame and freeze the parchment for 30 minutes or so.

Heat oven to 375°F. Sift the flour and baking powder into a small bowl. Reserve. Place the eggs and sugar in the bowl of a standing mixer fitted with the paddle attachment.

Beat until the mixture form ribbons, about 12 minutes. Add the lemon zest, lemon extract and vanilla. Beat until combined. Sift the flour mixture over the beaten eggs, fold gently. When the flour is mostly incorporated, add a little bit of the mixture to the melted butter, whisk well. Pour that into the cake batter, whisk gently to disperse. Pour over the frozen parchment paper placed in a half baking sheet, and smooth the surface.

Bake the cake until it begins to pull away from the sides, about 12 minutes.

Transfer the pan to a cooling rack, cover the cake with a towel and let it cool fr 10 minutes. Remove the towel, sift a little powdered sugar over the surface and flip it over parchment paper. Gently peel off the paper with the design, flip the cake again over a clean towel. Starting with a short side of the cake, roll the cake gently, using the towel to support the cake as you go. Let the cake cool all rolled up in the towel, seam side down.

While cake cools make filling by using a handheld mixer or standing mixer to beat cream cheese and heavy cream on high until light and fluffy, 3 to 4 minutes. Add ½ cup powdered sugar, Nutella, and cocoa powder. Start the mixer on low and slowly increase speed, beating until the filling is light and fluffy. The filling should be thick and spreadable. Refrigerate for 30 minutes, so that it sets a little.

Carefully unroll the completely cool cake, spread the filling, then roll it again. Wrap the cake in plastic and refrigerate for at least 3 hours, overnight is best. When ready to serve, slice a small piece of each of the ends, so that it looks more polished.