



## Pumpkin Roll

Level: Easy

Serves: 10-15 pieces

Prep & Roll Time: 50 minutes

Cook Time: 20 minutes



### Cake:

1 cup white granulated sugar

3 eggs

2/3 cup plain pumpkin puree (from the can)

$\frac{3}{4}$  cup flour

$\frac{1}{2}$  tsp. salt

1 tsp. cinnamon

1 tsp. baking soda

### Cream Cheese Filling:

1 (8 oz.) block cream cheese, softened

$\frac{1}{2}$  cup powdered sugar

1 tsp. vanilla

2 Tbsp. unsalted butter, melted

1. Preheat oven to 350 degrees. Line the bottom of a jelly roll pan (10"x15"x1") with wax paper. Grease the wax paper and the sides of the pan with butter.
2. Mix the sugar and eggs with a mixer for 5 minutes (eggs will turn frothy and a light yellow color). Add pumpkin puree and mix till combined. Add rest of cake ingredients and mix until combined.
3. Pour pumpkin mixture onto prepared pan and spread batter evenly. Bake for 15 to 20 minutes or until the top of the cake is lightly browned.
4. When cake is finished baking, loosen the edges of the cake with a knife. Place a clean dish towel over the entire cake and gently flip the cake onto the dish towel. Carefully remove the wax paper from the bottom of the cake. Place another clean dish towel over the bottom of the cake and flip the cake over again. Remove the dish towel on top of the cake. With the dish towel on the bottom, gently roll the cake (the long way) WITH the towel. Let cool in the refrigerator.
5. While the cake is cooling in the refrigerator, make the cream cheese filling. In a bowl, mix the cream cheese and sugar until smooth. Next add the vanilla and melted butter and mix until all ingredients are combined.

6. Cut a sheet of foil larger than the cake. Place a sheet of wax paper on top of the foil. When the cake is cooled, remove the dish towel and place the unrolled cake onto the wax paper/foil. Place cream cheese filling on the cake and spread evenly. Roll cake tightly. Cover and seal the pumpkin roll with the wax paper and foil. Freeze overnight. When ready to eat, cut into slices and thaw for about 10-15 minutes before serving.

Notes:

- When preparing the jelly roll pan before baking, butter the wax paper well so it's easy to peel off the cake after baking. Don't miss any spots.
- Roll the cake when hot. If you let the cake cool, it will crack when rolling.
- Don't use a dish towel with lots of lint or fuzz. It will stick to the cake when unrolling.
- It's easier to cut the pumpkin roll when frozen instead of thawed.
- I like the pumpkin roll plain, but if you want to make more of a presentation, you can dust powdered sugar over the slices before serving.