

Pumpkin Roll

Serves 6 (large slices)



Ingredients:

Pumpkin Cake:

¾ cup all purpose flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. ground cinnamon
¼ tsp. ground or fresh nutmeg
¼ tsp. ground ginger
¼ tsp. salt
⅛ tsp. ground cloves
3 large eggs room temperature
1 tsp. pure vanilla extract
1 cup granulated sugar
⅔ cup pumpkin puree
1 cup chopped walnuts (optional)
*Plus ¼ cup powdered sugar to sprinkle on paper towels

Cream Cheese Filling:

1 package cream cheese, room temperature
6 tbsp. unsalted room temperature butter
1 cup powdered sugar
1 tsp. vanilla extract

Steps:

1. Preheat your oven to 350° F
2. In a large bowl, combine the flour, salt, baking soda and baking powder. Next, add in the ground cinnamon, ground ginger, nutmeg, and cloves. Mix to combine.
3. In a stand mixer, add in the granulated sugar and eggs. Mix until light and fluffy. Next, add in the vanilla extract and mix again.
4. Now add in the pumpkin puree and mix until the color is a nice light orange. Finally add in the flour mixture and mix until combined, be careful not to over mix.
5. Pour the mixture on to a sheet pan with parchment paper.
6. Bake for 9 minutes then rotate the pan in the oven and allow it to cook for the remaining 4 minutes (for a total of 13 minutes).
7. Check if it is ready by sticking a toothpick in the center and looking to see if the toothpick comes out clean. Using a spatula, lift the cake from underneath slightly on all sides to ensure that it comes clean out of the pan.
8. Spread out paper towels on a counter and generously cover them with powdered sugar so that the cake does not stick to the paper towels.
9. While the cake is still warm, place it in the center of the paper towels and slowly roll it up - using the paper towels to help you. Place the wrapped cake on a cooling rack and let it rest for about 2 hours.
10. For the filling, mix in the butter and cream cheese for about 2 minutes. Next add in the vanilla extract, mix until combined, then add the powdered sugar. Mix until light and creamy.
11. Unroll the pumpkin cake and then roll it up again by itself to ensure that it didn't stick to the paper towels.
12. Place it back down on the paper towels, and with a spatula, evenly spread out the filling.
13. Once that is done, carefully roll back up the pumpkin cake and roll it again in plastic wrap. Place in the refrigerator for about 2-3 hours before serving. You can dust the top of the roll with more powdered sugar.