

Pumpkin Roll With Cream Cheese Filling

Ingredients

For Cake:

- 1/4 cup powdered sugar
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 3 large eggs
- 1 cup granulated sugar
- 2/3 cup Pure Pumpkin Puree
- 1 cup walnuts, chopped (optional)

For Filling:

- 1 package (8 oz) cream cheese, room temperature
- 1 cup powdered sugar, sifted
- 6 tablespoons butter or margarine, softened
- 1 teaspoon vanilla extract
- Powdered sugar (optional, for decoration)



Steps

1. Preheat oven to 375°F. Grease a 15 x 10-inch jelly-roll pan, line with wax paper, then grease and flour the paper. Sprinkle a thin cotton towel with 1/4 cup powdered sugar.
2. Mix flour, baking powder, baking soda, cinnamon, cloves, and salt in a bowl. In a large mixer bowl, beat eggs and granulated sugar until thick. Beat in pumpkin, then stir in the flour mixture. Spread evenly in prepared pan and sprinkle with nuts.
3. Bake 13–15 minutes, or until top springs back when touched (start checking at 11 minutes if using a dark pan). Immediately loosen edges and turn cake onto prepared towel. Peel off paper, then roll up cake and towel together starting with the narrow end. Cool on a wire rack.
4. Beat cream cheese, 1 cup powdered sugar, butter, and vanilla until smooth. Carefully unroll cooled cake, spread with filling, then reroll. Wrap in plastic wrap and refrigerate at least 1 hour.
5. Before serving, sprinkle with powdered sugar if desired.