

Pumpkin Roll Cake

Ingredients

- 46 g powdered sugar (to sprinkle on towel)
- 136 g all-purpose flour
- ¾ tsp baking powder
- ¾ tsp baking soda
- 1½ tsp pumpkin pie spice
- ½ tsp salt
- 4 large eggs + 1 white
- 300 g granulated sugar
- 252 g pumpkin puree
- 12½ oz. cream cheese, @ room temp
- 156 g powdered sugar, sifted
- 132 g butter, softened
- 1½ tsp vanilla extract
- Powdered sugar (optional for decoration)

Directions for Cake:

PREHEAT oven to 375° F. Grease 18×13-inch half sheet pan; line with parchment paper. Lightly grease paper. Sprinkle a thin, cotton kitchen towel with powdered sugar. *(*****NOTE: I did this kitchen towel business and by the time it was over, I couldn't believe I was so dumb. Why not just use some parchment paper instead of ending up with a disgusting towel and mess everywhere!*****)*

COMBINE flour, baking powder, baking soda, pumpkin pie spice and salt in small bowl.

BEAT eggs and granulated sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture – don't overmix! Spread evenly into prepared pan.

BAKE for 14-17 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. *(*****NOTE: If I had used parchment instead of a kitchen towel, the plan would be to place the parchment onto a large enough cookie sheet. Place on top of cake in the pan, and flip it over so that your cake is now on the parchment on the sheet.*****)* Carefully peel off the baked paper. Roll up cake and towel together, starting with narrow end. Cool.

Directions for Filling:

BEAT cream cheese, powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.