Pumpkin Roll

INGREDIENTS

- For cake:
- 1/4 cup powdered sugar (to sprinkle on towel)
- 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 100% Pure Pumpkin (in can)
- For filling:
- 1 pkg. (8 oz.) cream cheese, at room temperature
- 1 cup powdered sugar, sifted
- 6 tablespoons butter or margarine, softened
- 1 teaspoon vanilla extract

DIRECTIONS

- Preheat oven to 375° F.
- Grease 15 x 10-inch jelly-roll pan.
- Line bottom with parchment paper.
- Sprinkle a thin, cotton kitchen towel with powdered sugar and set aside.
- Mix flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl.
- Beat eggs and granulated sugar in large mixer bowl until thick. Beat in pumpkin.
- Stir in flour mixture.
- Spread evenly into prepared pan.
- Bake for 12 to 15 minutes or until top of cake is golden and springs back when touched.
- Immediately loosen and turn cake upside down onto prepared towel.
- Carefully peel off paper.
- Roll up cake and towel together, starting with narrow end.
- Cool on wire rack.
- Meanwhile, make the filling…

NONNA'S TIPS ON PAGE 2

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Pumpkin Roll

DIRECTIONS (CONT.)

- Beat cream cheese, 1 cup powdered sugar, butter and vanilla extract in small mixer bowl until smooth.
- Carefully unroll cake.
- Spread cream cheese mixture over cake.
- Re-roll cake and wrap in plastic wrap.
- Refrigerate at least one hour.
- Sprinkle with more powdered sugar before serving.

NONNA'S TIPS

- I recommend using a stand mixer or hand mixer to make sure to beat the eggs and sugar until thick and lemon color. In fact, that process will achieve a cake that will be light and spongy.

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- Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.

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- Do not allow cake to totally cool or it will crack when re-rolling. Also, I loosely cover it with plastic film to retain some humidity while cooling. Humidity prevents cracking.