
Autumn Pumpkin Roll

Serves 10



Cake

1 cup pumpkin puree
4 eggs
1 ½ cup brown sugar
1 ½ teaspoon salt
1 ½ teaspoon baking powder
1 teaspoon ground cinnamon
¼ teaspoon ground ginger
¼ teaspoon ground cloves
⅛ teaspoon ground nutmeg
1 ¼ cup unbleached all purpose flour

Cream Cheese Filling

4 oz. cream cheese (slightly softened)
1/2 cup powdered sugar
1 ½ cup heavy whipping cream
½ teaspoon vanilla
pinch of salt

In a large mixing bowl combine pumpkin, eggs, and brown sugar. In another bowl whisk together dry ingredients. Fold dry ingredients into the wet ingredients and mix until combined.

Line a 13" x 18" cookie sheet with parchment paper and spray with baking spray. Pour in batter and spread out evenly with an angled spatula (this is important or it will bake uneven). Bang the tray a few times on the counter to release the air bubbles.

Bake at 375° for 12 minutes or until middle springs back to touch. Remove from oven and cool for 2-3 minutes. Starting and the short end, roll up cake with the parchment paper (It will be quite hot, that is okay!). Cool on the counter until room temperature and then transfer to the refrigerator until completely chilled.

Make cream cheese filling: Using a stand mixer fitted with the wire whip, beat cream cheese and powdered sugar until smooth. Add vanilla and salt. Slowly pour in heavy cream and beat on medium high for 2 minutes, or until stiff peaks form.

Remove chilled cake from the refrigerator and unroll. Top with cream cheese filling and spread out evenly over entire cake. Roll up and return to the refrigerator until ready to serve.

Before serving dust with powdered sugar. Slice and enjoy!