

CAKE INGREDIENTS:

- 1 cup sugar
- 3 eggs
- 2/3 cup pumpkin puree
- 3/4 cup flour
- 1 tsp baking powder
- 2 tsp cinnamon
- 1 tsp ginger
- 1/2 tsp nutmeg
- 1/2 tsp salt

INSTRUCTIONS:

1. Preheat oven to 350°F. Prepare baking pan: spray pan with baking spray and place wax or parchment paper to fit tray, spray surface of paper too.
2. In bowl of mixer using paddle attachment, blend sugar and eggs together until well mixed. Add pumpkin and mix well.
3. In a separate bowl mix together dry ingredients. Add dry ingredients to wet, mixing well.
4. Place the pumpkin roll mixture on the baking sheet and even out the batter. Bake pumpkin roll at 350°F for 15 minutes. Wash out mixing bowl.
5. Remove pumpkin roll from oven and set aside to cool for 10 minutes.
6. While waiting for roll to cool make filling. (See recipe below)
7. Take pumpkin roll out of pan by first dusting it with powdered sugar and then turning it over onto a separate sheet of powder sugar dusted wax paper or parchment paper and remove the bottom paper. Roll the cake up (it will still be warm). Allow the cake to stay rolled up in the paper for approx. 1/2 hour while it cools.
8. After roll is cooled, unroll it and add filling. Once filling is spread, roll the cake back up, utilizing the paper to assist in the roll, and transfer to a smaller, sugar dusted piece of paper (small enough to go around the roll once). Wrap the roll tightly with plastic wrap to support the roll. Chill the roll for at least an hour before serving.

CREAM CHEESE FILLING INGREDIENTS

- 8 ounces cream cheese, softened
- ½ teaspoon vanilla extract
- 4 tablespoons soft butter or margarine
- 1 cup powdered sugar, plus additional for dusting

INSTRUCTIONS:

1. Place cream cheese, vanilla, and butter in bowl of mixer and blend using paddle.
2. Add one cup of powdered sugar and mix well.
3. Refrigerate until ready to use.

These rolls can also be made ahead of time and frozen. Allow a day to thaw while still wrapped. When you are ready to serve the pumpkin roll, unwrap it and dust with powder sugar.