

Pumpkin Roll

Serves 8-10

Cake

Ingredients	Quantity
Baking Powder	1/2 tsp
Baking Soda	1/2 tsp
Flour	3/4 cup
Cinnamon	1 tsp
Ground Ginger	1/2 tsp
Nutmeg	1/4 tsp
Ground Cloves	1/4 tsp
Salt	1/4 tsp
Eggs	3
Vanilla Extract	1 tsp
Granulated Sugar	1 cup
Pumpkin Puree	2/3 cup
Powdered Sugar	A tad

1. Preheat oven to 375°
2. Whisk flour, baking powder, baking soda, salt, and the spices together
3. Separately, whisk eggs and granulated sugar until thick
4. Mix vanilla and pumpkin into the egg mixture
5. Fold in flour mixture and stir until combined
6. Line 15"x10" pan with parchment paper
7. Spread batter into pan and bake for 13-15 min or until top of cake springs back when touched
8. Roll cake and leave to cool until filling ready
9. Once cooled, roll onto flat surface and spread filling evenly, leaving 3/4" border on all sides
10. Roll and package in plastic wrap, to refrigerate for at least 1 hr. Sprinkle powdered sugar before serving.

Filling

Ingredients	Quantity
Cream Cheese Brick	1
Powdered Sugar	1 cup
Butter	6 tbsp
Vanilla Extract	1 tsp

1. Whisk together cream cheese, powdered sugar, butter, and vanilla extract until smooth. If too thin, add more sugar; if too thick, add water