

Pumpkin Roll with Cream Cheese Filling

Notes

Cake:

¼ cup Powdered Sugar
¾ cup Flour all-purpose
½ tsp Baking powder
½ tsp Baking soda
½ tsp Cinnamon
½ tsp Cloves
¼ tsp Salt
3 Eggs
1 cup Sugar
2/3 cup LIBBY'S Pure Pumpkin

Filling:

1 pkg Cream Cheese (8 oz. room temperature)
1 cup Sugar powdered
6 tbsp Butter (room temperature)
1 tsp Vanilla extract

Hardware:

1 15 x 10-inch jelly-roll pan
1 roll Wax paper
1 Cotton kitchen towel, sprinkled with powdered sugar
1 15 x 10-inch jelly-roll pan

Cake:

1. **Dry bowl**, combine flour, baking powder, baking soda, cinnamon, cloves and salt.
2. **Wet bowl**, beat eggs and granulated sugar until thick, add pumpkin. Fold in dry do not beat.
3. Grease 15 x 10-inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel with powdered sugar. Spread mixture evenly into pan.
4. Bake 375 F for 13-15 minutes or until top of cake springs back when touched.
5. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

Filling:

6. Beat cream cheese, powdered sugar, butter and vanilla extract in small mixer bowl until smooth.
7. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour.