



Noreen's Kitchen

Pumpkin Roll

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
1 tablespoon pumpkin pie spice
1/2 teaspoon salt
4 large eggs
1 cup granulated sugar
1 cup pumpkin puree

1/4 cup powdered sugar

Filling

1 brick (8 ounces) cream cheese, softened
1 cup powdered sugar
1/4 cup (4 tablespoons) butter, softened
1 teaspoon vanilla extract

Step by Step Instructions

Pre heat oven to 375 degrees

Prepare a half sheet pan (18 x 13) with vegetable oil spray. Line the bottom with parchment or wax paper and spray the paper as well.

Combine dry ingredients in a bowl and set aside.

Beat together eggs and sugar using a mixer until well smooth and foamy.

Add pumpkin and blend well.

Add dry ingredients to wet ingredients and blend until just combined and you can see no streaks of the flour mixture.

Pour cake batter into prepared pan and spread evenly to all corners. Give the pan a gentle rap on the counter to eliminate any air bubbles in the batter.

Bake for 15 to 18 minutes or until edges just begin to brown and the cake springs back when touched in the center.

Sprinkle a clean, lint free towel or pillow case with powdered sugar and set aside.

When cake is done, remove from oven and use a spatula to gently loosen the edges all around. Immediately turn the cake out on to the prepared towel. Gently peel back the parchment paper to remove it.

Fold the end of the towel onto the cake and begin to gently roll the cake from the short side up into itself. Place the rolled cake on a rack to cool completely. This will take 45 minutes to a hour. Don't allow to sit too long otherwise your cake may crack and break when you try to unroll it.

While the cake is cooling, prepare the filling.

Blend all the filling ingredients together with a mixer until smooth and creamy.

When cake is cooled completely, gently unroll and place flat. Spread filling on the cake leaving a 1 inch boarder around all edges.

Being to roll the cake back up with the filling. Cut off the ends and save them for cooks treat!

Place the cake roll on the desired serving plate and cover with plastic wrap.

Refrigerate for at least an hour before slicing and serving.

Enjoy!