Pumpkin Cake Roll



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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 20 minutes Cook Time: 15 minutes

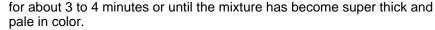
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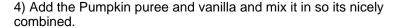
- __3⁄4 cup of All Purpose Flour
- __3/4 cup of Granulated Sugar
- __1/2 cup of Pumpkin Puree
- __3 Eggs
- __2 ½ tsp of Pumpkin Pie Spice
- 1 Tsp of Baking Powder
- ½ tsp of Salt
- __1 tsp of Vanilla Extract
- __

For the Filling:

- __8oz Package of Cream Cheese, softened at room temperature
- __2 Tbsp of Unsalted Butter, softened at room temperature
- 1 tsp of Vanilla Extract
- __1 ¼ cup of Confectioner Sugar
- __Zest of One Clementine

- 1) Preheat the oven to 375 degrees. Line a 15X10 inch jelly roll pan with parchment paper and spray it with some non stick spray, set aside.
- 2) In a small bowl, sift together the flour, baking powder and pumpkin pie spice, set aside.
- 3) In the bowl of a standing mixer fitted with a whisk attachment, whisk together the sugar and eggs on medium high speed





- 5) Add in the sifted dry ingredients and mix it just long enough for the batter to come together but dont over mix.
- 6) Pour the batter into your prepared pan, pop it in the oven and bake it for 12 to 14 minutes or until the cake is fully cooked though.
- 7) Cool for just 5 minutes.
- 8) Lay a large lint free kitchen towel on your counter and dust it generously with confectioner sugar.
- 9) Turn the cake onto the kitchen towel, peel off the parchment paper and roll it up with the towel into a jelly roll starting from the short side.
- 10) Allow it to cool for about an hour and a half on a wire rack.
- 11) In a large bowl, with a handheld whisk, add all the ingredients for the frosting and whisk it together until you get a super smooth mixture. Unroll the cake, spread it evenly with the filling, re-wrap it and cover with a towel, and pop it in the fridge for a minimum of two hours or up to overnight.
- 12) Cover it with confectioner sugar and cut into thick slices.