Pumpkin Roll

Ingredients

- 2 1/2 cups powdered sugar
- 1/2 tsp baking powder, baking soda, cinnamon, and ground cloves
- 1/2 tsp salt
- 3 large eggs
- 1 cup sugar
- 2/3 cup pumpkin, 16 ounce (not pumpkin pie filling)
- 1 pkg cream cheese (8 oz packages), softened
- 6 tbsps butter (softened)
- 1 tsp vanilla extract

Summary

Yield: 10
Prep Time: 30 minutes
Category: Desserts

Instructions

Preheat oven to 375°. Grease 15x10 inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle towel with 1/4 cup powdered sugar.

Combine flour, baking powder, baking soda, cinnamon, cloves, and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan.

Bake for 13-15 minutes or until top of cake springs back when touched, 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.

Beat cream cheese, 1 cup sifted powdered sugar, butter, and vanilla extract in small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with 1/4 cup powdered sugar before serving.

Notes