

Sweet Spicy Pumpkin Roll Cake

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Pumpkin roll with cream cheese filling recipe is delicious

- **Prep time:** 15 min
- **Cook time:** 45 min
- **Ready in:** 1 hour
- **Yields:** 10 (approx)

Pumpkin Roll with Cream Cheese Filling Makes The Perfect Finish to Thanksgiving Harvest Dinners

I'm not a big fan of pumpkin pie (I prefer the lighter taste of squash) but I do love pumpkin muffins, cookies and this delicious pumpkin cake roll. Last year I baked my first ever pumpkin roll cake with cream cheese filling for our family Thanksgiving dinner. My first attempt at this traditional harvest pumpkin dessert was a big hit - so popular, in fact, that there wasn't a single crumb of leftover pumpkin roll cake to take home!

If you like a bit of moist, spicy cake filled with creamy filling or frosting, try this not-so-difficult pumpkin roll

with cream cheese filling recipe. It's easy to mix and bake from scratch and keeps well in the refrigerator for several days.

A 1-inch slice goes nicely with a steaming cup of tea or coffee as a dessert or tea-time tasty treat. Sure helps take the chill off in winter and puts a final touch to my Thanksgiving dinner. This year I will be baking two pumpkin rolls - one to bring for the family dinner and the second cake to keep at home!

Even if it's non-stick, remember to grease pan and line with wax paper. The perfect pan to bake a pumpkin roll or jelly roll to perfection.

Ingredients

- Cake Ingredients:
- 1 C. sugar
- 3/4 C. flour
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1/2 tsp ground cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. ground ginger
- 1 C. cooked pumpkin puree
- 3 eggs
- 1 tsp. lemon juice
- 1/4 C. powdered sugar
- Filling Ingredients:
- 8 -ounce package cream cheese, softened
- 6 T. butter
- 1 tsp. vanilla extract
- 1 C. powdered sugar
- Powdered sugar for dusting

Instructions

1. Preheat oven to 375 degrees F.
2. Grease jelly roll pan (15in. x 10in.) and line with wax paper.
3. Grease and flour the wax paper.
4. Sprinkle a clean, thin linen kitchen towel or tea towel with light dusting of sifted powdered sugar.
5. Combine flour, soda, spices and salt in a small bowl.
6. Beat eggs and granulated sugar until thickened (about 5 minutes).
7. Gradually mix pumpkin and lemon juice until combined.
8. Add flour and spices mixture and stir until well mixed.
9. Spread batter evenly in prepared pan.
10. Bake 15 minutes or until center springs back when lightly touched.
11. Remove pan from oven and run knife around edges to loosen, then flip warm cake out of pan onto towel dusted with sugar.
12. Gently peel off wax paper, then starting with a short side, roll up cake with the sugared towel carefully while cake is still hot.
13. Cool cake for about 1 hour, then unroll carefully.
14. Beat together filling ingredients in a medium bowl until smooth.
15. Spread cake with filling and reroll carefully without the towel.
16. Place filled pumpkin roll on sheet of wax paper and dust with powdered sugar.
17. Roll up in the wax paper, twist ends to seal and chill cake in refrigerator until serving time.