

Cream Cheese Pumpkin Roll

Jacob · 29/09/2024



Prep Time

2 hrs 40 mins

Difficult

Medium

Servings

3 hrs 20 mins

Description

This pumpkin roll with cream cheese is great for a Halloween or Thanksgiving dessert

Ingredients

- - $\frac{3}{4}$ cup all-purpose flour - 2 teaspoons ground cinnamon - 1 teaspoon baking powder - 1 teaspoon ground ginger - $\frac{1}{2}$ teaspoon ground nutmeg - $\frac{1}{2}$ teaspoon salt - 1 cup white sugar - 3 large eggs - ? cup pumpkin puree - 1 (8 ounce) package cream cheese
- softened - 1 cup confectioners' sugar - $\frac{1}{4}$ cup unsalted butter
- softened - 1 tablespoon pumpkin puree - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 10x15-inch jelly roll pan and line with waxed paper. Make the cake: Combine flour
2. cinnamon
3. baking powder
4. ginger
5. nutmeg
6. and salt in a medium bowl. Beat sugar and eggs in a large bowl with an electric mixer until well blended. Stir in pumpkin purée. Add flour mixture and stir until just blended. Pour batter into the prepared jelly roll pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
7. about 15 minutes. Remove from the oven and cool in the pan for 10 minutes. Turn cake out onto a clean kitchen towel. Remove and discard waxed paper. Starting with the short end of the cake
8. roll both the cake and towel up into a log; let cool completely
9. about 30 minutes. While the cake is cooling
10. make the filling: Beat cream cheese
11. confectioners' sugar
12. butter
13. pumpkin purée
14. and vanilla in a mixing bowl until smooth. Spread a large sheet of plastic wrap on a work surface. Carefully unroll the cooled cake onto the plastic wrap. Spread filling over the cake
15. re-roll the cake (without the towel)
16. and wrap carefully with plastic wrap. Transfer the filled cake
17. seam-side down
18. to a plate. Refrigerate until fully chilled
19. about 2 hours.