

Pumpkin rolls



Ingredients:

For the cake:

- 3/4 cup all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice
- 1 cup granulated sugar
- 3 large eggs
- 2/3 cup canned pumpkin puree (not pumpkin pie filling)
- 1 teaspoon vanilla extract

For the filling:

- 1 package (8 ounces) cream cheese, softened
- 1/2 cup powdered sugar, sifted
- 6 tablespoons unsalted butter, softened
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 350°F (175°C). Line a 15x10 inch jelly roll pan with parchment paper, extending the parchment about an inch over the long sides of the pan for easy lifting.
2. In a large bowl, whisk together the flour, salt, baking soda, cinnamon, and pumpkin pie spice.
3. In a separate bowl, whisk together the eggs, sugar, pumpkin puree, and vanilla extract until smooth.
4. Gradually add the wet ingredients to the dry ingredients, mixing just until combined. Do not overmix.
5. Spread the batter evenly into the prepared pan.
6. Bake for 13-15 minutes, or until a toothpick inserted into the center comes out clean.
7. Immediately after baking, carefully invert the cake onto a clean kitchen towel dusted with powdered sugar.
8. Starting at one short end, gently roll the cake up tightly in the towel, seam-side down. Let cool completely in the rolled position.
9. While the cake cools, prepare the filling. In a bowl, beat together the cream cheese, powdered sugar, butter, and vanilla extract until smooth and creamy.
10. Once the cake is cool, carefully unroll it. Spread the cream cheese filling evenly over the cake, leaving a 1-inch border around the edges.
11. Roll the cake back up tightly, seam-side down. Refrigerate for at least 2 hours before slicing and serving.