

PUMPKIN CAKE ROLL



For the Cake:

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|---------------|-----------|--|
| 3 | Large | Eggs |
| 1 | Cup | Sugar |
| $\frac{2}{3}$ | Cup | Canned Pumpkin (not pumpkin pie filling) |
| 1 | Teaspoon | Baking Soda |
| 2 | Teaspoons | Pumpkin Pie Spice |
| $\frac{3}{4}$ | Cup | All Purpose Flour |

For the Filling:

| | | |
|---------------|----------|----------------------------|
| 8 | Ounces | Cream Cheese, softened |
| $\frac{1}{4}$ | Pound | Butter, softened (1 stick) |
| 1 | Teaspoon | Vanilla Extract |
| 1 | Cup | Powdered Sugar |

Directions:

1. With a hand mixer, cream together eggs and sugar. Add canned pumpkin and beat until smooth. In a separate bowl, mix together the flour, baking soda and pumpkin pie spice. Add to egg/sugar/pumpkin mix and stir just until moistened.
2. Pour batter into baking sheet with sides, coated with baking spray. Bake at 375° for 15 minutes. Remove from oven and set aside until pan is cool enough to handle.
3. Loosen sides with a knife and invert pan onto a towel liberally dusted with powdered sugar. Roll the cake from the long end in the towel and refrigerate to cool.
4. With a hand mixer, beat all filling ingredients until smooth and creamy.
5. After cake has cooled, unroll from towel and spread filling evenly over cake. Roll back up without the towel and refrigerate overnight to set.