

PUMPKIN Spice Cake ROLL



Food H & P for the Pumpkin Cake:

¾ cup of baking mix

1 cup of sugar

2/3 cup of canned pumpkin puree

3 eggs

2 tsp nutmeg

2 tsp cinnamon

1 tsp of pumpkin spice

1 cup of chopped pecans

H & P for Cream Cheese Filling:

8 ounces of cream cheese (at room temperature)

1 cup of powdered sugar

6 Tbsp of butter (at room temperature)

1 tsp of vanilla

Food Rx:

Mix all ingredients for the Pumpkin Cake together except for nuts. Pour mixture into a jelly roll pan (10x15 inch standard cookie sheet with a 1 inch lip all the way around) lined with wax paper. Sprinkle the chopped pecans on top. Bake at 350 degrees for 13-15 minutes until the cake is cooked through. Sprinkle a kitchen towel with powdered sugar. When cooked cake is removed from oven lift out of the pan using the wax paper and invert on the powdered dish towel. Roll the cake in the towel until it forms a log then allow it to cool on the counter until completely cooled.

(I usually leave the rolled cake cooling overnight then stuff the next morning. You can roll the cake either way. I used to always roll the cake so it's short and fat causing more of a cream cheese curl. I recently have started rolling it into a long and skinny log since most of my family enjoys sampling many desserts!)

When the cake is completely cooled beat together all the Cream Cheese Filling ingredients with an electric hand mixer. Unroll the cake, spread the filling, and re-roll. Refrigerate until ready to eat.

I have yet to make this Pumpkin Spice Cake Roll without the cake cracking, so don't worry the filling binds everything together!