

Pumpkin Roll (serves 10)

Cake

3 large eggs
1 cup white sugar
½ (or more) teaspoon ground cinnamon
¼ (or more) teaspoon ground nutmeg
2/3 cup pumpkin puree
¾ cup all-purpose flour
1 tsp. baking soda

Filling

8 oz. cream cheese, softened
1 cup confectioner's sugar
¼ (or more) tsp. real vanilla extract
Additional confectioner's sugar for dusting cake

- Preheat oven to 375 F
- Spray a 10 x 15 or similar sized shallow pan or cookie sheet with cooking spray.
- In a large bowl, mix together the eggs, cinnamon, nutmeg, pumpkin puree, and white sugar. I use an electric hand mixer.
- In a small bowl, mix together flour and baking soda, then pour it into the pumpkin mixture and mix until it's all smooth and creamy looking.
- Pour into the sprayed pan/cookie sheet and smooth out evenly with a rubber spatula. It will look very thin, but that's how it is supposed to look.
- Bake about 15-20 minutes in the preheated oven until it's evenly browned and starting to pull away from the corners.
- Remove the pan from the oven and cool on a wire rack for about 10 minutes.
- Take a large, flexible spatula and run it all around the inside of the pan. Gently insert the spatula under each part of the cake from the sides and ends to ensure that nothing is sticking to the pan.
- Prepare a clean, thin, cotton kitchen towel by lying it flat on your counter and sprinkling a bit of confectioner's sugar all over it.
- Gently turn the cake out onto the kitchen towel.
- Sprinkle additional confectioner's sugar over the top of the cake.
- Gently lay the end of the kitchen towel over one short end of the cake and begin to carefully roll the cake up with the towel until you come to the end.
- Place the cake, rolled up in the towel, into the refrigerator to cool, with the seam side of the towel roll down.

- While the cake is cooling, in a large mixing bowl, using a hand mixer, beat together the cream cheese, vanilla, and confectioner's sugar. Mix until smooth and creamy. Set aside.
- When the cake is cool, remove from the refrigerator and place on the counter. Gently unroll the cake.
- With a spatula or large spoon, spread the cream cheese mixture over the entire cake, smoothing it out evenly over the entire surface.
- Begin at the same end as before and gently roll the cake up until you come to the end.
- With two hands, move the roll to your serving dish, seam side down.
- Sprinkle with confectioner's sugar and/or any seasonal sprinkles you might have on hand.

- Store covered (plastic wrap works well) in the refrigerator until ready to serve.
- This cake is best if made at least several hours before you intend to serve it, but no more than two days in advance.