

Pumpkin Log

Ingredients- Pumpkin Log

¾ cup all-purpose flour	1 teaspoon vanilla extract
½ teaspoon baking powder	1 cup granulated sugar
½ teaspoon baking soda	2/3 cup pumpkin puree
2 teaspoons pumpkin pie puree	Optional: powdered sugar (to sprinkle on at the end!)
¼ teaspoon salt	
3 large eggs	

Ingredients- Cream Cheese Filling

8 oz cream cheese	1 Tbsp vanilla
6 Tbsp butter	1 cup of powdered sugar

Instructions

Preheat oven to 375 degrees. Line a 15 x 10-inch jelly roll pan with parchment paper, leaving an extra 1-inch of parchment sticking up on both 15-inch sides of the pan so that you can easily lift the cake out after baking. Whisk together flour, baking powder, baking soda, pumpkin pie spice and salt in a large mixing bowl until combined. In a separate bowl, whisk eggs and granulated sugar for 1 minute until thick. Add in the vanilla and pumpkin and whisk until just combined. Fold in flour mixture with a rubber spatula and stir together until just combined. Spread the batter evenly into prepared pan. Bake for 13 to 15 minutes, or until top of cake springs back when touched. Carefully lift the parchment paper and cake out onto a flat surface. Then slowly use your hands to roll the cake- rolling from short end to short end- until it is completely rolled up. Transfer the cake roll to wire rack, and cool until it reaches room temperature. While cake is cooling make the cream cheese filling (see below). Once the cake has reach room temperature, transfer the cake roll to a flat surface, and carefully it until it is flat again. Spread the cream cheese mixture evenly over cake, leaving a ¾-inch border on the sides. Then carefully re-roll the cake, gently peeling away the parchment paper as you roll until you can completely remove and discard it. Tightly wrap the pumpkin roll in plastic wrap and refrigerate at least one hour. Remove and unwrap the pumpkin roll and transfer it to your serving dish. Lightly dust the pumpkin roll on all sides with powdered sugar if you would like. Then slice and serve!

To make cream cheese filling:

Whisk together cream cheese, powdered sugar, butter and vanilla extract in a mixing bowl until smooth. If the filling is too thin, add more powdered sugar. If it is too thick, add a half teaspoon or two of water.