

PUMPKIN ROLL

INGREDIENTS:

FOR CAKE:

- ¼ cup powdered sugar (for dusting towel)
- ¾ cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 3 large eggs
- 1 cup granulated sugar
- ⅔ cup canned pumpkin
- 1 teaspoon LorAnn Pumpkin Spice Bakery Emulsion

FOR FILLING:

- 1 (8 ounce) package cream cheese, softened
- 5 tablespoons butter, softened but still cold
- 1 tablespoon sour cream
- ½ teaspoon LorAnn Butter Vanilla Bakery Emulsion
- 1 ¼ cups powdered sugar



DIRECTIONS:

For Cake:

1. Preheat oven to 375° F. Grease a 10x15 jelly roll pan or cookie sheet with sides. Line pan with wax or parchment paper and grease and flour the paper.
2. In a small bowl, combine the flour, baking powder, baking soda, and salt.
3. In a large mixing bowl, beat eggs and sugar together with an electric mixer until thick and pale yellow, about 2 minutes; add emulsion and canned pumpkin. Stir in flour mixture until just combined.
4. Pour mixture into pan and bake 12-15 minutes or until cake springs back when touched.
5. While cake is baking, prepare towel. Lay a thin (flat-woven) kitchen towel on the counter and dust evenly with the powdered sugar.
6. When cake is done, immediately invert onto kitchen towel and peel off wax or parchment paper.

7. Starting at the shorter end of the towel, gently and loosely roll the cake inside of the towel (towel will be wrapped up inside the cake roll). Move to a rack and cool for about 1 hour.

For Filling:

1. Combine all ingredients in a medium size bowl and beat until well mixed.
2. When cake is cool, unroll from towel and spread the cream cheese filling over the cake up to the edges.
3. Re-roll cake and wrap in plastic wrap. Refrigerate for 1 hour to firm the filling.
4. Dust with powdered sugar just before serving and slice crosswise into pieces.