



Pumpkin Roll

Introduction

Pumpkin roll is a delightful dessert that combines the warm flavors of pumpkin and spices with a creamy filling. This rolled cake is not only visually appealing but also offers a perfect balance of sweetness and richness, making it a great treat for fall gatherings or any occasion. The soft cake along with the luscious cream cheese filling creates a delightful experience that is sure to impress your family and friends.

Detailed Ingredients with measures

- 3/4 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 3 large eggs
- 1 cup granulated sugar
- 1 cup canned pumpkin puree
- 1 teaspoon vanilla extract
- 1 cup powdered sugar (for the filling)
- 8 ounces cream cheese, softened
- 1/4 cup unsalted butter, softened
- 1 teaspoon vanilla extract (for the filling)

Prep Time

The preparation time for making a pumpkin roll is approximately 20 minutes.

This includes gathering all the ingredients and preparing the batter for the cake.

Cook Time, Total Time, Yield

The cook time is about 15 minutes in the oven, resulting in a total time of around 35 minutes from start to finish. This recipe yields one delicious pumpkin roll, which can be sliced into 8-10 servings, making it perfect for sharing.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C). Prepare a jelly roll pan by lining it with parchment paper and lightly greasing the edges.

Step 2: Prepare the Batter

In a large mixing bowl, beat eggs and granulated sugar together until light and fluffy. Gradually add in the pumpkin puree and mix until well combined.

Step 3: Combine Dry Ingredients

In another bowl, sift together the flour, cinnamon, nutmeg, baking powder, baking soda, and salt. Ensure all the dry ingredients are evenly distributed.

Step 4: Mix Ingredients Together

Gently fold the dry mixture into the pumpkin and egg mixture until just combined. Avoid over-mixing to maintain a light texture.

Step 5: Spread the Batter

Carefully spread the batter evenly in the prepared jelly roll pan. Use a spatula to ensure it reaches the corners without any gaps.

Step 6: Bake

Place the pan in the preheated oven and bake for approximately 15-20 minutes, or until a toothpick inserted in the center comes out clean.

Step 7: Roll the Cake

Once baked, remove the cake from the oven. Let it cool for about 5 minutes, then invert it onto a clean kitchen towel dusted with powdered sugar. Peel off the parchment paper and roll the cake up with the towel, starting from one short end.

Step 8: Cool the Cake

Allow the rolled cake to cool completely in the towel. This will help maintain its shape.

Step 9: Prepare the Filling

While the cake is cooling, beat together cream cheese, powdered sugar, butter, and vanilla extract until smooth and creamy.

Step 10: Unroll and Fill the Cake

Once the cake is completely cool, carefully unroll it and spread the cream cheese filling evenly over the surface.

Step 11: Roll the Cake Again

Roll the cake back up, this time without the towel, starting from the short end. Cover it tightly in plastic wrap and refrigerate for at least 1 hour to set.

Step 12: Serve

After the chilling period, remove the plastic wrap and slice the pumpkin roll. Serve it chilled or at room temperature.

Notes

Note 1: Pumpkin Puree

Ensure you use pure pumpkin puree and not pumpkin pie filling, as the latter contains added spices and sugar that will alter the taste.

Note 2: Storage

The pumpkin roll can be stored in the refrigerator for up to one week or frozen for up to three months. Just wrap it tightly in plastic wrap and aluminum foil before freezing.

Note 3: Serving Suggestions

For an extra touch, dust the top with additional powdered sugar before serving, or top with whipped cream for added decadence.

Note 4: Flavor Variations

Feel free to add chopped nuts or chocolate chips to the filling for added texture and flavor if desired.



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Cook techniques

Click next page below