

## Pumpkin Roll

This classic pumpkin roll recipe is made with a delicious pumpkin cake, rolled up with a fluffy cream cheese filling. Always a crowd favorite, and easier than ever to make!

Prep Time 10 minutes | Cook Time 15 minutes | Total Time 25 minutes

Servings: 8 | Calories: 260kcal

### Equipment

- Parchment Paper, Baking Sheet, whisk

### Ingredients

- 3/4 cup all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice
- 1 cup granulated sugar
- 3 large eggs
- 2/3 cup canned pumpkin (or homemade pumpkin puree)
- 1 teaspoon vanilla extract

### Filling:

- 8 ounces cream cheese , softened
- 2 Tablespoons butter , softened
- 1 teaspoon vanilla extract
- 1 cup powdered sugar , plus more for dusting

### Instructions

1. Preheat the oven to 350 degrees F. Line a jelly roll pan (15 x 10") with parchment paper, leaving an extra inch of parchment sticking up on both long sides of the pan so that you can easily lift the cake out after baking. (You can VERY lightly grease the parchment paper, if you want to, but you don't need to!)
1. In a large bowl, whisk together the flour, salt, baking soda, cinnamon and pumpkin pie spice. In a separate bowl mix the eggs, sugar, vanilla and pumpkin until smooth.
2. Add dry ingredients to the bowl and stir just until combined and no dry streaks remain.
3. Spread the batter evenly in the prepared pan.
4. Bake for 14-15 minutes until a toothpick inserted in the center comes out clean.