

PRITCHARD

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5. Immediately lift the payment paper and hot cake out of the pan and onto a flat (heat-safe) surface.
6. While the cake is hot, starting at one of the short ends, use your hands to gently and slowly roll the cake (and parchment paper!) all the way up. Allow it to cool completely, on top of a wire cooling rack. (This allows it to cool underneath the roll, and keeps the cake from sweating).
7. While the cake roll is cooling, mix the cream cheese, butter, vanilla, and powdered sugar together with an electric mixer until it is fluffy and smooth.
8. Once the cake roll is cooled completely, unroll it very carefully. Gently smooth the filling in an even layer over the cake.
9. Roll up the cake without the parchment paper. Cover with plastic wrap and refrigerate for at least 1 hour, before serving.
10. Dust the top with powdered sugar, if desired. You could use a duster, spoon, or even your fingers to lightly sprinkle it on top of the roll. Cut into slices and serve.
11. Store in the fridge, covered, for up to three days.

Notes

Pumpkin roll can be prepared completely and refrigerated for 1-2 days ahead of time, before serving. OR, you can bake the cake, roll it in the parchment paper to cool. Once cool, refrigerate it (rolled in the parchment paper) for up to one day, before frosting. Once you have fully assembled your pumpkin roll, you can also store it in the refrigerator for a few days!

Prepared pumpkin roll can be frozen for up to 2-3 months. Thaw overnight in the refrigerator before slicing and serving.

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