

Pumpkin Rolls

This is the recipe from Libby's brand pumpkin puree – if it ain't broke don't fix it! Feel free to adjust the spices to your taste. Try using nutmeg for example. This recipe uses very small measures so I will include the cups/spoons measurements as well as the weights (please note that the spices and such will be in grams). Libby's recipe notes that doubling works well but tripling is not recommended. This recipe also freezes very well. Be sure to wrap up the roll carefully before freezing, then allow to thaw in the refrigerator.

Pumpkin Cake

Ingredients	Measurements	Weights
All-Purpose Flour	¾ cup	4 ounces
Baking Powder	½ teaspoon	1/8 ounce (3 grams)
Baking Soda	½ teaspoon	1/8 ounce (3 grams)
Ground Cinnamon	½ teaspoon	2 grams
Ground Cloves	½ teaspoon	2 grams
Salt	¼ teaspoon	Pinch
Eggs	3 each	6 ounces
Granulated Sugar	1 cup	7 ¾ ounces
Pumpkin Puree	2/3 cup	6 ounces

1. Preheat oven to 375 degrees F.
2. Grease and prepare a sheet pan, making sure to get the corners well. Line with parchment paper.
3. Combine and sift the first five ingredients. This is important so you don't have clumps of flour or baking powder in your final product.
4. Place sugar and eggs in an electric mixer bowl and beat until well combined.
5. Add pumpkin puree and beat until well combined.
6. Add all the dry ingredients and mix until combined. Do not over mix. Over mixing can result in an inflexible or tough product.
7. Pour the batter into your prepared sheet pan and spread evenly.
8. Bake at 375 degrees F for 13-15 minutes on the middle rack. On the rack below the middle rack place an empty sheet pan to help even out your oven's temperature. Double panning is not recommended for rolls/roulades.
9. When finished baking, the cake should be springy and soft. You should not leave an indent in the cake (under baked) and it should not be dry and hard (over baked).
10. Remove from oven and while still hot sprinkle with powdered sugar. Place a clean kitchen cloth (or paper towels) on top and quickly flip over. You can use a second sheet pan to assist by placing the sheet pan directly on the cloth as if you were stacking the sheet pans together, sandwiching the cake. Remove the pans and parchment paper.
11. Sprinkle the cake well with powdered sugar. Roll the cake up carefully with the cloth. Set aside on a wire cooling rack until cool to room temperature. This can take up to an hour (feel free to use the refrigerator to assist – just don't forget it!)

Cream Cheese Filling

Ingredients	Measurements	Weights
Cream Cheese, softened to room temperature	1 package	8 ounces
Sifted powdered sugar	1 cup	4 ½ ounces
Unsalted butter, softened to room temperature	6 tablespoons	3 ounces
Vanilla Extract	1 teaspoon	1/8 ounce

1. Combine all ingredients together (powdered sugar last) in an electric mixer bowl. Beat until light, airy, and smooth.
2. Carefully unroll the cooled cake and remove the cloth.
3. Spread the filling evenly over the cake leaving a ½" to 1" border (this helps prevent oozing). Remember if the cake is still hot the filling will melt and create an awful mess.
4. Carefully reroll the cake. A tighter roll will create a nicer product but be careful not to let the icing ooze out the sides.
5. Wrap the cake with plastic wrap and refrigerate for at least an hour.
6. Slice into serving size pieces using a serrated knife or chef's knife.

