

Pumpkin Cake Roll

Ingredients

- ◆ ¾ cup all-purpose gluten-free flour (I use and recommend Better Batter)
- ◆ ½ teaspoon xanthan gum (omit if using Better Batter)
- ◆ ½ teaspoon baking powder
- ◆ ½ teaspoon baking soda
- ◆ 4 teaspoons pumpkin pie spice
- ◆ ¼ teaspoon kosher salt
- ◆ 1 cup granulated sugar
- ◆ 3 extra-large eggs, lightly beaten
- ◆ ⅔ cup pure pumpkin
- ◆ ¼ cup powdered sugar, for sprinkling
- ◆ 1 (8 ounce) package cream cheese, at room temperature
- ◆ 1 cup powdered sugar
- ◆ 6 tablespoons unsalted butter, at room temperature
- ◆ 1 teaspoon pure vanilla extract
- ◆ 1 teaspoon ground cinnamon



Instructions

1. Preheat your oven to 375 degrees F. Grease 15 x 10 inch jelly roll pan. Line it with wax or parchment paper, then grease again. Sprinkle some extra flour on the greased paper, and tap it around to evenly distribute it. Set the pan aside.
2. In a large bowl, place the flour, xanthan gum, baking powder, baking soda, pumpkin pie spice, salt and sugar, and whisk to combine. Add the eggs and pumpkin, and beat until well-blended. The batter will be relatively thin. Pour it into the prepared pan, and spread it evenly around. Smack on the counter to break any trapped bubbles.
3. Place the pan in the center of the preheated oven and bake for about 15 minutes, or until top of cake springs back when touched. While the cake is baking, sprinkle the separate ¼ cup powdered sugar on the towel. Once the cake is done, turn it immediately onto the prepared towel.
4. Carefully peel off the paper, then place a short edge of the towel over the edge of the cake. Then roll up cake and towel together, starting with narrow end. Transfer the rolled cake and towel onto a wire rack to cool completely.
5. While the cake is cooling, beat the cream cheese, 1 cup powdered sugar, butter, vanilla extract and cinnamon in small bowl until smooth.
6. Once the cake is cool, carefully unroll it. Remove towel, and spread the filling over cake leaving a 1½ inch clean border all around. Carefully reroll the cake. Wrap it tightly in plastic wrap and place in the refrigerator to chill for at least one hour, or up to a few days.
7. Dust lightly with some more powdered sugar before serving. Slice thick.