

# Libby's® Pumpkin Roll with Cream Cheese Filling

Cook Time: 15 Min

Ready In: 15 Min

## Ingredients

30 g powdered sugar (to sprinkle on towel)  
95g all-purpose flour  
2g [ $\frac{1}{2}$ tea] baking powder  
2g baking soda  
1g [ $\frac{1}{4}$ tea] ground cinnamon  
1g ground cloves  
2g salt  
3 large eggs  
200g granulated sugar  
165g [ $\frac{3}{4}$ cup] **Mashed** Pumpkin  
120 g walnuts, chopped (optional)  
224 g cream cheese, softened  
125 g powdered sugar, sifted  
85 g butter or margarine, softened  
5 ml vanilla extract  
30 g powdered sugar (optional)

} sponge



This is the amount which I use, as I've like less filling.  
150g cream cheese  
84g caster sugar  
56g margarine  
3ml vanilla

## Directions

PREHEAT oven to 180 degrees C.[fan forced]

Grease 15 x 10-inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle towel with powdered sugar.

COMBINE flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.

BAKE for 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

BEAT cream cheese, powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.