

Pumpkin Roll

Ingredients

For the Cake

- 3/4 cup THM Baking Blend
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 3 large eggs at room temperature
- 1/2 cup xes sweetener or THM gentle sweet
- 2/3 cup canned pumpkin

For the Filling

- 1 package 8oz cream cheese, softened
- 1/3 cup xes sweetener or THM gentle sweet
- 6 tablespoons butter, softened
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract (optional)

More xes sweetener (powdered) or gentle sweet for garnish if desired

Instructions

Preheat oven to 375° F.

Grease a 13×18-inch half-sheet pan; line it with parchment paper.

Grease and flour paper.

Combine baking blend, baking powder, baking soda, spices, and salt in a small bowl.

Beat eggs and gentle sweet in a larger mixer bowl until thick. Beat in pumpkin.

Stir in the flour mixture and mix well.

Spread evenly on parchment paper in a prepared pan. It will be very thin.

Bake for 13-15 minutes or until the top of the cake springs back when touched.

Keeping the cake on the parchment paper, immediately roll up the cake and paper together, starting with a narrow end. Cool on the wire rack.

While the cake is cooling: Beat cream cheese, gentle sweet, butter, vanilla, and almond extract (if using) in a small mixer bowl until smooth.

Carefully unroll the cooled cake. I like to leave it on the paper at this point as the paper will help in the re-rolling process.

Spread the cream cheese mixture over the cake. I like to stop 1 inch short of the end of the cake since the filling will “squeeze” a bit and fill in that area as you roll. Re-roll the cake, using the paper to help you roll and peel the paper off as you go.

Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with additional gentle sweet before serving, if desired.

Notes

Do you have some canned pumpkin left over after making this recipe? Don't throw it out! Freeze it in an ice cube tray! Put 1 tablespoon of pumpkin into each compartment. After it is fully frozen put the cubes in a zippy bag in the freezer for future recipes, like pumpkin spice lattes!