

Pumpkin Roll

Classic pumpkin roll recipe with spiced cake and cream cheese filling. Perfect fall dessert that's easier to make than you think!

1h	15 min	1h 15min	8	Medium
PREP	COOK	TOTAL	SERVINGS	DIFFICULTY

Pumpkin Roll

Ingredients

- 3 cup flour
- 3 egg
- 1 cup granulated sugar
- 1 tsp baking powder
- 2 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp ginger powder
- 1 tsp salt
- 1 tsp vanilla extract
- 8 oz cream cheese
- 1 cup powdered sugar
- 6 tbsp unsalted butter

Instructions

- 1 Prepare the pan and oven**

Preheat oven to 375°F (190°C). Grease a 15x10-inch jelly roll pan with butter, line with parchment paper, then grease and lightly flour the parchment.
- 2 Mix dry ingredients**

Whisk together 3/4 cup flour, 1/2 teaspoon baking powder, 1/2 teaspoon baking soda, 1/2 teaspoon cinnamon, 1/2 teaspoon cloves, and 1/4 teaspoon salt in a small bowl until evenly combined.
- 3 Make the cake batter**

Beat 3 eggs in a large bowl with an electric mixer on high speed for 5 minutes until thick and pale yellow. Gradually beat in 1 cup granulated sugar until well combined and mixture is fluffy.
- 4 Stir in 2/3 cup pumpkin puree until smooth. Gently fold in the flour mixture with a spatula just until combined - do not overmix or the cake will be tough.**
- 5 Bake the cake**

Spread batter evenly in the prepared pan. Bake for 13-15 minutes until the cake springs back when lightly touched in the center.

- 6 Prepare for rolling**
While cake bakes, lay a clean kitchen towel on your work surface and dust it generously with powdered sugar.
- 7 Roll the hot cake**
Immediately turn the hot cake onto the prepared towel. Carefully peel off the parchment paper. Starting at one short end, roll the cake and towel together into a log.
- 8** Place the rolled cake seam-side down on a wire rack and cool completely, about 1 hour.
- 9 Make the filling**
Beat 8 oz softened cream cheese, 1 cup powdered sugar, 6 tablespoons softened butter, and 1 teaspoon vanilla extract with an electric mixer until smooth and fluffy, about 3-4 minutes.
- 10 Fill and re-roll**
Carefully unroll the cooled cake. Spread the cream cheese filling evenly over the surface, leaving a 1/2-inch border on all sides.
- 11** Roll the cake up again without the towel, starting from the same short end. Place seam-side down on a serving platter.
- 12 Chill and serve**
Cover and refrigerate for at least 1 hour to set. Dust with powdered sugar before serving and slice with a sharp knife, wiping the blade between cuts.

Tips

Use pure pumpkin puree, not pumpkin pie filling, which contains added sugar and spices that can throw off the recipe balance.

Line your jelly roll pan with parchment paper and grease both the pan and paper to ensure easy removal of the cake.

Beat eggs and sugar until light and fluffy - this creates the airy texture that makes rolling easier without cracking.

Dust your kitchen towel generously with powdered sugar to prevent the cake from sticking during the initial roll.

Don't overbake the cake - it should spring back when lightly touched but still be moist. Overbaking leads to a dry cake that cracks easily.

Ensure cream cheese is fully softened to room temperature for a smooth, lump-free filling that spreads easily.

Leave a border when spreading the filling to prevent it from oozing out when you roll the cake.

Refrigerate the finished roll for at least 2 hours before slicing to help it hold its shape and make cleaner cuts.