

Rania's Recipes

Recipes prepared 10/1/2014

Pumpkin Roll

INGREDIENTS

3 eggs, separated
1 cup sugar, divided
2/3 cup canned pumpkin
3/4 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/8 teaspoon salt

Filling:

1 package (8 ounces) cream cheese, softened
2 tablespoons butter, softened
1 cup confectioners' sugar
3/4 teaspoon vanilla extract
Additional confectioners' sugar, optional

DIRECTIONS

Line a 15-in. x 10-in. x 1-in. baking pan with parchment paper; grease the paper and set aside.

In a large bowl, beat egg yolks on high speed until thick and lemon-colored. Gradually add 1/2 cup sugar and pumpkin, beating on high until sugar is almost dissolved.

In a small bowl, beat egg whites until soft peaks form. Gradually add remaining sugar, beating until stiff peaks form. Fold into egg yolk mixture. Combine the flour, baking soda, cinnamon and salt; gently fold into pumpkin mixture. Spread into prepared pan.

Bake at 375 degrees for 12-15 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in the towel jelly-roll style, starting with a short side. Cool completely on a wire rack.

In a small bowl, beat the cream cheese, butter, confectioners' sugar and vanilla until smooth. Unroll cake; spread filling evenly to within 1/2 inch of edges. Roll up again. Cover and freeze until firm.

May be frozen for up to 3 months. Remove from the freezer 30 minutes before cutting. Dust with confectioners' sugar just before serving.

Yield: 10 servings.