

# Gluten Free Pumpkin Roll with Cream Cheese Filling



## Dry Ingredients:

See Pumpkin Spice Cake Recipe at [www.NewHatBaking.com/Recipes](http://www.NewHatBaking.com/Recipes)

1/4 Cup New Hat Baking All Purpose Baking Blend (for flouring pan)

## Wet Ingredients (At Room Temperature):

See Pumpkin Spice Cake Recipe at [www.NewHatBaking.com/Recipes](http://www.NewHatBaking.com/Recipes)

## Cream Cheese Filling Ingredients (At Room Temperature):

1 Package (8 Oz.) Cream Cheese (or cream cheese substitute)

6 Tablespoons Butter (or butter substitute)

1 Teaspoon Vanilla Extract

1 Cup Powdered (Confectioners) Sugar

## Directions:

👉 Make Cream Cheese Filling by beating Cream Cheese and Butter until smooth and add in Vanilla Extract. Slowly blend in powdered sugar and mix until creamy. You may add a tablespoon of Milk or milk alternative (We use Coconut Milk or Coconut Creamer) at a time if frosting isn't at a spreadable consistency.

👉 Grease a 15" x 10" jelly roll pan. Line the pan with a sheet of waxed paper and trim paper if it's too long. Grease the wax paper and lightly flour the pan, using some of the flour from the baking mix. Tap out excess flour in to your mixing bowl and preheat the oven to 350°F.

👉 Make the cake batter. (See Pumpkin Spice Cake Recipe at [www.NewHatBaking.com/Recipes](http://www.NewHatBaking.com/Recipes))

👉 Pour cake batter into prepared jelly roll pan, jiggle the pan gently to get batter to the edges of pan. Use a spatula, if necessary, to spread and even out batter. Tap pan down on hard surface to release any air bubbles.

👉 Bake 15-17 minutes, or an inserted toothpick comes out clean. If using a dark-colored pan, it may be done sooner.

👉 As soon as you can, loosen cake from pan with the wax paper underneath and slide cake onto a wire rack to cool completely. I even dress the wire rack with a long sheet of wax paper so my cake doesn't start indenting like the pattern of the rack as it cools.

👉 Transfer cooled cake onto a couple more sheets of wax paper sitting side by side on your countertop. Carefully spread filling over cake evenly. Try not to touch utensil to cake, or the cake will pull up. Don't worry if you can't fill in some of the spots; the cake will marry perfectly once the cake is stacked and flash-frozen to set.

👉 Move cake to a cutting board or a hard surface on to sheets of waxed paper. Turn the cake to look at you broadside, and then cut cake 3 times, into 4 even bars.

👉 With two spatulas (I use a dough scraper) separate each bar from waxed paper bottom and start stacking each bar on top of each other. The very last bar you stack, flip it over, so the filling is on the bottom.

👉 Roll the cake up, pressing it together using waxed paper. Then place into a plastic bag, sealing out any air. Place in freezer until frozen.

👉 When ready to serve, take Pumpkin Roll from freezer. Remove wrappings. Trim ends of cake for a clean edge. Cut cake into 8-10 slices while cake is still frozen. Serve immediately with a scoop of vanilla bean or pumpkin ice cream, if overboard suits the occasion.....