



Pumpkin Cheesecake Roll

Perfect for Thanksgiving or gifting

Pumpkin Cake

- ¾ cup all purpose flour
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. ground cinnamon
- ¼ tsp. salt
- 3 large eggs
- 1 cup granulated sugar
- 2/3 cup pumpkin puree
- 1 tsp. Cookie Nip

Cheesecake Filling

- 8 oz. cream cheese, room temperature
- 1 cup powdered sugar
- 6 tablespoons butter, softened
- 1 tsp. Cookie Nip

Preheat oven to 375. Line petit four pan with parchment (you can also use an 11 x 15 jelly roll pan). Combine dry ingredients in a bowl and set aside. Cream eggs, sugar and Cookie Nip. Beat in pumpkin and fold in the dry mixture. Spread evenly into prepared pan. Bake 13-15 minutes or until the cake springs back when touched. While the cake is baking, sprinkle some powdered sugar onto a clean dish towel. When the cake is done, turn out onto the dish towel. Peel the parchment away. Begin rolling the cake with the dish towel, starting with the narrow end. Let it cool while rolled.

Beat the filling ingredients together. Carefully unroll the cake. Spread the cream cheese mixture over the cake. Re-roll the cake. Wrap in plastic wrap and refrigerate for at least an hour before slicing and serving.