

Pumpkin Roll

Prep Time: 45 minutes | Cook Time: 13 minutes | Servings: 14

Ingredients:

- ¼ cup Swerve® powdered sugar (to sprinkle on towel)
- ¾ cup white whole wheat flour
- ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp ground cinnamon
- ½ tsp ground cloves
- ¼ tsp salt
- 3 large eggs
- 1 cup Swerve granulated sugar
- 2/3 cup pumpkin puree
- 1 cup walnuts, chopped (optional)
- 1 package (8 oz) low fat cream cheese, at room temperature
- 1 cup Swerve® powdered sugar
- 3 TBSP light butter, softened
- 1 tsp vanilla extract
- Swerve® powdered sugar (optional for decoration)

Instructions:

1. Preheat oven to 375°F. Grease and flour 15 x 10-inch jelly-roll. Sprinkle a thin, cotton kitchen towel with the ¼ Swerve powdered sugar.
2. Combine flour, baking powder, baking soda, cinnamon, cloves, and salt in a small bowl. Beat eggs and Swerve granulated sugar in a large mixing bowl until thick. Beat in pumpkin. Stir in flour mixture.
3. Spread evenly into prepared pan. Sprinkle with nuts, if desired.
4. Bake for 13 to 15 minutes or until top of cake springs back when touched. (If using a dark-colored pan, begin checking for doneness at 11 minutes).
5. Immediately loosen and turn cake onto prepared towel. Roll up cake and towel together, starting with narrow end. Cool on wire rack.
6. Beat cream cheese, 1 cup Swerve powdered sugar, butter, and vanilla extract in small mixer bowl until smooth.
7. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with Swerve powdered sugar before serving, if desired.

Cooking tip:

Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.