



Libby's® Pumpkin Roll with Cream Cheese Filling

 Popular

READY IN



15 min.

SERVINGS



10

CALORIES



364 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 6 tablespoons butter softened
- ☐ 8 ounce cream cheese softened
- ☐ 3 large eggs
- ☐ 0.8 cup flour all-purpose
- ☐ 1 cup granulated sugar

- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground cloves
- ☐ 0.3 cup powdered sugar
- ☐ 0.7 cup libby's® pumpkin 100% pure
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup walnuts chopped

Equipment

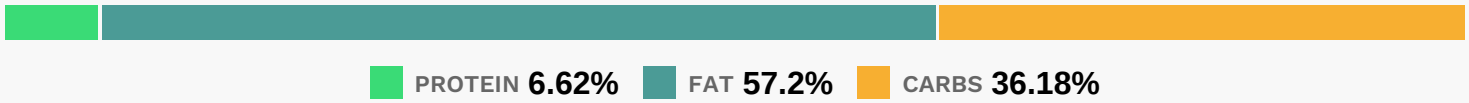
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ plastic wrap
- ☐ wax paper

Directions

- ☐ PREHEAT oven to 375 degrees F. Grease 15 x 10-inch jelly-roll pan; line with wax paper. Grease and flour paper.
- ☐ Sprinkle towel with powdered sugar.
- ☐ COMBINE flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture.
- ☐ Spread evenly into prepared pan.
- ☐ Sprinkle with nuts.
- ☐ BAKE for 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper.
- ☐ Roll up cake and towel together, starting with narrow end. Cool on wire rack.
- ☐ BEAT cream cheese, powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake; remove towel.

- ☐
- Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour.
- ☐
- Sprinkle with powdered sugar before serving, if desired.

Nutrition Facts



Properties

Glycemic Index:36.11, Glycemic Load:20.03, Inflammation Score:-7, Nutrition Score:7.9556522524875%

Flavonoids

Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg

Nutrients (% of daily need)

Calories: 364.33kcal (18.22%), Fat: 23.8g (36.61%), Saturated Fat: 7.19g (44.96%), Carbohydrates: 33.86g (11.29%), Net Carbohydrates: 32.7g (11.89%), Sugar: 24.4g (27.11%), Cholesterol: 78.71mg (26.24%), Sodium: 306.86mg (13.34%), Alcohol: 0.14g (100%), Alcohol %: 0.18% (100%), Protein: 6.19g (12.39%), Manganese: 0.56mg (27.97%), Vitamin A: 1347.19IU (26.94%), Selenium: 10.48µg (14.97%), Vitamin B2: 0.2mg (11.84%), Phosphorus: 114.48mg (11.45%), Copper: 0.23mg (11.35%), Folate: 39.07µg (9.77%), Vitamin B1: 0.13mg (8.64%), Iron: 1.18mg (6.55%), Magnesium: 25.99mg (6.5%), Calcium: 61.11mg (6.11%), Vitamin B6: 0.11mg (5.56%), Vitamin E: 0.79mg (5.29%), Zinc: 0.77mg (5.11%), Vitamin B5: 0.5mg (4.98%), Fiber: 1.16g (4.65%), Potassium: 144.64mg (4.13%), Vitamin B3: 0.77mg (3.85%), Vitamin B12: 0.19µg (3.2%), Vitamin D: 0.3µg (2%), Vitamin K: 1.12µg (1.07%), Vitamin C: 0.87mg (1.05%)