



Libby's® Pumpkin Roll with Cream Cheese Filling

READY IN



15 min.

SERVINGS



10

CALORIES



276 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
- 0.7 cup pumpkin 100% pure
- 0.3 teaspoon salt
- 1 teaspoon vanilla extract

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

PROTEIN 6.3% FAT 51.93% CARBS 41.77%

Properties

Glycemic Index:34.11, Glycemic Load:19.86, Inflammation Score:-7, Nutrition Score:5.3026087076768%

Flavonoids

Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg

Nutrients (% of daily need)

Calories: 276.14kcal (13.81%), Fat: 16.17g (24.87%), Saturated Fat: 6.48g (40.48%), Carbohydrates: 29.26g (9.75%), Net Carbohydrates: 28.89g (10.5%), Sugar: 21.16g (23.51%), Cholesterol: 78.71mg (26.24%), Sodium: 306.57mg (13.33%), Alcohol: 0.14g (100%), Alcohol %: 0.21% (100%), Protein: 4.42g (8.83%), Vitamin A: 1344.85IU (26.9%), Selenium: 9.89µg (14.13%), Vitamin B2: 0.18mg (10.77%), Manganese: 0.16mg (7.99%), Phosphorus: 74mg (7.4%), Folate: 27.6µg (6.9%), Vitamin B1: 0.09mg (5.98%), Calcium: 49.62mg (4.96%), Vitamin E: 0.71mg (4.74%), Iron: 0.84mg (4.65%), Vitamin B5: 0.43mg (4.31%), Vitamin B12: 0.19µg (3.2%), Vitamin B3: 0.64mg (3.19%), Zinc: 0.4mg (2.69%), Potassium: 92.98mg (2.66%), Vitamin B6: 0.05mg (2.42%), Copper: 0.04mg (2.03%), Vitamin D: 0.3µg (2%), Magnesium: 7.51mg (1.88%), Fiber: 0.38g (1.52%)