



# Pumpkin and cream roll

## Pastry

3 Eggs

3/4 cup Sugar

**2/3 cup Florida Products Pumpkin puree**

1/2 tsp Almond extract

3/4 cup Flour

2 tsp Cinnamon

1 tsp Baking powder

1/2 tsp Ginger

1/2 tsp Allspice or Mace

1/2 tsp Salt

Line a 15' x 10" baking sheet with parchment paper and spray with non stick aerosol. Leave on the side and preheat oven to 375\*.

Beat eggs until very fluffy and add sugar little by little until firm, add the pumpkin puree and almond extract.

In a separate bowl mix all dry ingredients and fold into the egg mixture carefully. Pour on the prepared sheet and spread evenly.

Bake 10 to 15 minutes or until the cake bounces back when pressed lightly with finger. Let cool slightly.

Turn into a soft and clean towel sprinkled thoroughly with powdered sugar. Remove the parchment paper and roll starting on one of the long sides. Cool completely.

## Filling

150 grams Cream Cheese

1 cup Double Cream

1/2 tsp Almond Extract

3 tbs Powdered Sugar

Whip cream cheese for one minute, add cream, sugar, almond extract and beat until its light and fluffy.

Slowly open the roll, fill with de cream and roll back.

Sprinkle with powdered sugar and refrigerate.