

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

1-805-922-6191

November, 2009

Pumpkin Roll with Crunchy Peanut Butter Cream

Ingredients:

Cake

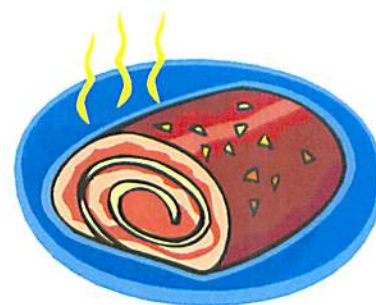
- *1/4 cup powdered sugar
- *3 large eggs
- *3/4 cup sugar
- *3/4 cup canned pumpkin
- *2 tsp pumpkin pie spice
- *1/2 tsp baking powder
- *1/2 tsp baking soda
- *3/4 cup all purpose flour

Filling

- * 1 8 oz package cream cheese, softened
- * 1 cup powdered sugar
- *1/3 cup Jif Extra Crunchy Peanut Butter
- *1 tsp almond extract

Topping

- *Smucker's Caramel Sundae Syrups Ice Cream Topping
- *3 tablespoons cocktail peanuts, chopped.



Preparations:

- 1.) Heat oven to 375 degrees. Sift powdered sugar generously over a 12x17 inch area of a clean thin kitchen towel. Spray a 10x15 inch jelly roll pan with no stick cooking spray with flour; line with waxed paper. Spray waxed paper with nonstick spray with flour.
- 2.) Beat eggs in bowl with electric mixer; gradually beat in sugar, pumpkin pie spice, baking powder, baking soda and flour, scraping bowl between additions. Spread batter evenly into pan. Bake 10-13 minutes or until toothpick inserted into cake comes out clean.
- 3.) Loosen cake edges immediately and invert cake onto prepared towel. Carefully remove paper. Roll cake, beginning at the narrow end. Cool on wire rack for 45 minutes.

Filling

- 1.) Beat cream cheese, powdered sugar, peanut butter and extract in medium bowl until well combined.
- 2.) Unroll cake; spread peanut butter cream evenly to edges of cake. Roll cake; wrap in plastic wrap and refrigerate several hours before serving.
- 3.) Drizzle with caramel syrup and sprinkle with chopped peanuts before serving.