

As our gift to you, please enjoy this recipe,  
inspired by Executive Chef Rick's grandmother.

# Watermark Pumpkin Roll *à la Nani*

## Ingredients *Makes 8 to 10 slices*

### Cake

1 cup sugar  
¾ cup flour  
⅔ cup canned pumpkin  
1 tsp baking soda  
1 tsp cinnamon  
3 eggs

### Filling

8 oz cream cheese, softened  
4 Tbsp butter, softened  
1 tsp vanilla  
1 cup powdered sugar



## Instructions:

### Cake:

1. Preheat oven to 350 degrees F. Line a rimmed half-sheet pan (13"x18") with parchment paper and coat with non-stick cooking spray.
2. In a small bowl, whisk together the flour, baking soda, and cinnamon. In a medium bowl, whisk together the sugar, pumpkin, and eggs until combined, then add the dry ingredients and gently mix until combined.
3. Spread cake mixture evenly across sheet pan. Bake for 10-15 minutes or until cake tester comes out clean.
4. Remove cake from oven and immediately sprinkle it with powdered sugar and cover with a clean dish towel. Place another sheet pan on top of the cake, and, while holding both sheet pans, carefully flip the cake over. Remove the top pan, peel off the parchment paper and sprinkle the cake with powdered sugar.
5. While the cake is still hot, roll it up, starting at one of the short sides and using the dish towel to help. The cake will be rolled up in the dish towel. Rolling the cake while it's still hot will prevent it from cracking later on. Let the cake cool on the counter and then place in the refrigerator to chill.

### Filling:

Using a hand mixer or a whisk, blend the butter and cream cheese together until well combined, then add the powdered sugar and vanilla and whisk until smooth.

### Assembly:

Remove cooled cake from the fridge and unroll. Spread filling evenly on the cake, then re-roll as tightly as possible. Refrigerate for at least 1 hour. Before serving, trim off both ends, sprinkle with powdered sugar, and serve cold.