



Pumpkin Swiss Roll

Ingredients:

- Bake'n Joy Ultra Moist® Pumpkin batter
- 2 Eggs
- 2 Tbs Xanthan gum
- White Whoopie Pie/Donut Crème
- Kitchen Cupboard® Cinnamon Streusel Topping
- Cinnamon Sticks as a garnish

Instructions:

- Remove Bake'n Joy Pumpkin batter from freezer, thaw according to instructions on pail.
- Scoop 6 level #6 (white handle) scoops of batter into a mixing bowl.
- Scramble eggs. Add egg and xanthan gum to batter and still well.
- Deposit batter into a spray-greased lined full sheet tray.
- Use offset spatula to smooth batter evenly across pan.
- Bake in 325°F convection oven for 10-12 minutes.
- Remove from oven and let cool.
- Scoop 5 level #6 (white handle) scoops of white whoopie pie crème on top of baked pumpkin batter and spread evenly.
- Using the pan liner, roll cake towards you, pulling paper firmly.
- Place in freezer until firm or until ready to decorate.
- Garnish with powdered sugar and top each slice with cinnamon stick.

Variations:

Use different flavors of batter: Sunsational, Double Chocolate, French Vanilla, Gingerbread, Mocha fudge, Pistachio, Sour Cream or Orange Burst.