

## Seasonal Eating



# Pumpkin Angel Cake Roll

- 1 (16-ounce) box angel food cake mix
- 2 tablespoons orange zest, divided
- 1 3/4 cups + 2 Tbsp. canned or cooked and pureed pumpkin
- 3/4 cup sugar
- 1 1/2 teaspoons cinnamon
- 1 1/2 teaspoons vanilla extract
- 1/4 cup powdered sugar + more for sprinkling

Line a half sheet pan with parchment paper. Make cake mix according to box directions, adding 1 tablespoon of the orange zest during the last 30 seconds of mixing. Spread in prepared pan. Bake at 350 degrees until the cake is lightly browned on top and springs back, 15-20 minutes. In the meantime, lay out a clean kitchen towel and dust with the powdered sugar. When the cake comes out, run a knife along the edges to loosen and immediately turn out onto towel. Roll up cake with towel along the long edge. Let cool rolled up. In a medium bowl, combine pumpkin, sugar, cinnamon, vanilla and remaining tablespoon of orange zest. Unroll cake when cool and spread with the pumpkin filling. Roll up and dust with powdered sugar. Cut into slices and garnish with whipped cream. Store in the refrigerator.

To cook fresh pumpkin: Choose the smaller pie pumpkins. Cut in half and scoop out the seeds and strings. Place cut side down on a parchment lined baking sheet. Bake at 350 degrees until tender, 1-2 hours depending on the size. Scoop out flesh and mash while warm. If it seems a little watery, drain in cheesecloth.