



PUMPKIN ROLL

Directions

What You'll Need:

1 package Keto Queen Kreations Cinnamon Coffee Cake Mix
1/2 Cup 100% pumpkin puree (not pumpkin filling)
4 Eggs
1/2 cup butter
1/4 Cup heavy cream
1/4 Cup water
10 drops of Sweet Life Flavor Company pumpkin spice latte or 2 Tsp pumpkin pie dry spice*
*Use code ketoqueencreations15 for 15% off

Filling:

12 ounces of softened cream cheese
3 TBS of softened butter
Dash of vanilla
1/2 cup of powdered Keto friendly sweetener
Dash of lemon juice
Beat all of the filling ingredients until well mixed and creamy. Set aside

How to Prepare:

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2. Preheat oven to 350 degrees
3. In a large bowl, empty pouch contents and add in pumpkin, butter, eggs, heavy cream, water & flavoring.
4. Mix well
5. Spread mix evenly on a parchment paper lined jelly roll pan as per package directions
6. While baking, prepare filling and set aside

Roll assembly:

1. Once cake has cooled about 10 minutes, using the parchment paper, remove the pumpkin cake from the pan and set it on the counter
2. Spread the filling evenly over it, then start rolling the cake from one end.
3. Pull the parchment paper off of the cake as you roll
4. Refrigerate for 20 minutes, slice and serve!