

Pumpkin Orange Cake Roll



**Prep:** 15 mins  
**Cooling:** 20 mins

**Cooking:** 30 mins  
**Yields:** 10



This angel food cake roll is filled with a cinnamon-orange scented pumpkin filling. A lighter alternative to heavy holiday desserts.

**Ingredients**

- 1 package (16 oz.) angel food cake mix
- 2 1/2 teaspoons grated orange peel, divided
- 1 1/4 cups LIBBY'S 100% Pure Pumpkin
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1/4 cup powdered sugar, plus extra for sprinkling
- 2 tablespoons CROSSE & BLACKWELL Red Currant Jelly, optional

**Directions**

**PREHEAT** oven to 350°F. Line a 15x10-inch jelly-roll pan with foil. Foil should extend 1 inch above edge of pan. Sprinkle a clean towel with powdered sugar.

**PREPARE** cake mix according to package direction, adding 1 1/2 teaspoons orange peel at end of mixing time. Spread into prepared pan.

**BAKE** for 30 minutes or until top of cake springs back when touched. Immediately turn cake onto prepared towel. Carefully peel off foil. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

**COMBINE** pumpkin, sugar, cinnamon, vanilla extract and remaining orange peel in a medium bowl. Carefully unroll cake; spread pumpkin mixture over cake. Re-roll cake. Sprinkle with 1/4 cup powdered sugar. Spoon jelly into small, heavy-duty plastic bag. Cut off corner of bag; squeeze to drizzle jelly over cake. Refrigerate until ready to serve.

**Nutritional Information**

**Serving Size**  
1/10 of recipe

**Calories** 230

**Calories from Fat** 0

\* Percent Daily Values are based on a 2000 calorie diet.

[Learn more](#)

% Daily Value \*

Total Fat 0g	0%	Vitamin A	100%
Saturated Fat 0g	0%	Vitamin C	4%