

# Autumn Pumpkin Swiss Roll!

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/fall-swiss-roll-recipe>

## Ingredients:

- 4 tablespoons icing sugar
- 15/16 cup plain flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon bicarbonate of soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon all spice
- 1/4 teaspoon salt
- 3 large eggs room temperature
- 1 7/8 cups caster sugar
- 6 1/8 ounces butternut squash chunks
- 2/3 tablespoon water
- 1 1/16 cups cream cheese
- 1 1/16 cups icing sugar
- 6 1/3 tablespoons butter softened
- 1 teaspoon vanilla extract
- powdered sugar 5. More, for dusting

## Nutrition:

1. Calories: 940 calories
2. Carbohydrate: 130 grams
3. Cholesterol: 275 milligrams
4. Fat: 44 grams
5. Fiber: 2 grams
6. Protein: 12 grams
7. SaturatedFat: 24 grams
8. Sodium: 760 milligrams
9. Sugar: 100 grams

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