

Pumpkin Cake Roll

I make this recipe at Thanksgiving time. A light dessert for the holiday.

3 eggs
1 cup sugar
2/3 cup pumpkin
1 tsp. lemon juice
3/4 cup all-purpose flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger, optional
1/2 tsp. nutmeg, optional
1/2 tsp. salt
1 cup chopped walnuts
confectionery sugar



FILLING:

1 cup confectionery sugar
8 oz. cream cheese, reg. or light
4 Tb. butter
1/2 tsp. vanilla

In a large mixing bowl, beat eggs on high speed of mixer for 5 minutes.
Gradually add sugar.
Stir in pumpkin and lemon juice; mix until well blended.
Sift together flour, baking powder, spices and salt. Fold into pumpkin mixture.
Spread batter into a 10-inch x 15-inch jelly roll pan lined with greased waxed paper.
Top with nuts.
Bake at 375 degrees for 15 minutes or until cake tests done.
Turn cake out on a towel sprinkled with confectionery sugar.
Starting at narrow end, roll towel and cake together; cool. Un-mold, carefully.

FILLING:

Combine sugar, cream cheese, butter and vanilla; beat until smooth.
Spread over inside of cake roll; remove towel and re-roll cake.
Chill and slice. Sprinkle top of roll with confectionery sugar.

Yield: 12 servings.