

## **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.