



Pumpkin Cake Roll

Prep time: 40 min | Bake Time: 15 min | Serves 8-10

Allow eggs to stand at room temperature for 30 minutes. Meanwhile, grease a 15x10x1 baking/jelly roll pan. Line the bottom with waxed paper or parchment paper; grease the paper. Set aside. In a small bowl combine flour, cinnamon, baking powder, ginger, salt and nutmeg. Set aside.

Preheat oven to 375°. In a large bowl beat eggs on high speed about 5 minutes or until thick and lemon colored. Next, gradually beat in the granulated sugar. Stir in pumpkin and lemon juice. Fold flour mixture into pumpkin mixture and mix well. Spread batter evenly in prepared pan. If desired, top with chopped walnuts. Prepare a towel for rolling the cake by sifting powdered sugar over it.

Bake for 15 minutes or until the top springs back when lightly touched. Do not overbake. Immediately loosen edges of cake from pan and turn out onto the prepared towel. Remove the wax paper. Position a short side of the cake at the end of the towel. Begin rolling into a spiral, cool on a wire rack.

Meanwhile, prepare the cream cheese filling. In a small bowl beat cream cheese, butter and vanilla with an electric mixer until smooth. Gradually add powdered sugar, beating until smooth after each addition. Spread filling onto cake to within 1" of edges.

Roll the cake back up and trim the ends clean. Cover and chill for 2 - 48 hours. Store in refrigerator. Sift with powdered sugar before serving and enjoy!

INGREDIENTS

- 3 eggs
- 3/4 cup all-purpose flour
- 2 tps ground cinnamon
- 1 tsp baking powder
- 1 teaspoon ground ginger
- 1/2 tsp salt
- 1/2 tsp ground nutmeg
- 1 cup sugar (I use Splenda, I 1/4 cups)
- 2/3 cup canned pumpkin
- 1 tsp lemon juice
- 1 cup finely chopped walnuts (optional)
- sifted powder sugar

Cream Cheese Filling:

- 6 oz softened cream cheese
- 1/4 cup softened butter
- 1/2 tsp vanilla
- 1 cup powdered sugar