

# Pumpkin Roll

4 eggs - beat 5 minutes

Add:

1 ½ c sugar

1 c. canned pumpkin

1 ½ tsp lemon juice

1 c. +1 T flour

1 ½ tsp each BP, cinnamon, ginger

¾ tsp each nutmeg, salt

Combine all ingredients beat well.

Pour into prepared pan

Sprinkle batter in pan with:

½ c. chopped nuts



Prepare jelly roll pan by covering bottom of pan with waxed paper and spray with PAM. Bake at 375° for 20 – 25 minutes. Cool for 10 minutes while you coat a kitchen towel with powdered sugar. Turn cake onto towel and *carefully* remove waxed paper. Roll cake up into towel starting at short side and let cool. Carefully unroll from towel, spread with filling, reroll, store in refer. Right before serving dust with powdered sugar. If you need more servings roll it along the wide side.

## Filling

1 c. powdered sugar

8 oz cream cheese

4 T soft butter

½ tsp vanilla

Beat all until smooth and spread on cooled cake. Reroll, store in fridge, right before serving dust with powdered sugar.