

Pumpkin Cake Roll

Ingredients

3 eggs

3/4 cup all-purpose flour+1 cup finely chopped walnuts

2 tspn ground cinnamon+1 tspn baking powder

1 tspn ground ginger+1/2 tspn ground nutmeg

1/2 tspn salt+1 tspn lemon juice

1 cup granulated sugar+2/3 cup canned pumpkin

Powdered sugar

1 8 ounce package cream cheese, softened

1/3 cup butter, softened+1/2 cups powdered sugar

1/2 tspn vanilla

Directions

step 1 : Allow eggs to stand at room temperature for 30 minutes. Meanwhile, grease a 15x10x1-inch baking pan. Line bottom of pan with waxed paper or parchment paper; grease

paper. Set pan aside. In a small bowl stir together flour, cinnamon, baking powder, ginger, salt, and nutmeg; set aside.

step 2 : Preheat oven to 375 degrees F. In a large mixing bowl beat eggs with an electric mixer on high speed about 5 minutes or until thick and lemon color. Gradually add granulated sugar, beating on medium speed until light and fluffy. Stir in pumpkin and lemon juice. Beat in flour mixture on low to medium speed just until combined. Spread batter evenly in the prepared baking pan. Sprinkle with walnuts.

step 3 : Bake about 15 minutes or until cake springs back when lightly touched. Immediately loosen edges of cake from pan and turn cake out onto a clean kitchen towel sprinkled with powdered sugar. Remove waxed paper. Roll towel and cake into a spiral, starting from a short side of the cake. Cool on a wire rack.

step 4 : Meanwhile, for filling, in a medium mixing bowl beat cream cheese, butter, and vanilla on medium speed until smooth. Gradually beat in 1 1/2 cups powdered sugar.

step 5 : Unroll cake; remove towel. Spread cake with filling to within 1 inch of the edges. Roll up cake; trim ends. Cover and chill for 2 to 48 hours.