

## **Pumpkin Cake Roll**

3 eggs

1 cup sugar

2/3 cup pumpkin

1 teaspoon lemon juice

3/4 cup flour

1 teaspoon baking powder

2 teaspoons cinnamon

1 teaspoon ginger

1/2 teaspoon nutmeg

1/2 teaspoon salt

1 cup finely chopped nuts

Line a 15 x 10 x 1-inch jelly roll pan with parchment paper. Set aside. Beat eggs on high for 5 minutes; gradually add in sugar. Stir in pumpkin and lemon juice. In a separate bowl, sift together flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold into pumpkin mixture. Pour cake into prepared pan making sure batter is even. Sprinkle nuts on top. Bake at 375°F for 15 minutes. Immediately turn out cake on a clean kitchen towel that has been sprinkled with powdered sugar. Remove parchment paper. Starting at narrow end, roll towel and cake together. Set aside to cool completely. Once cool, prepare filling.

Filling:

1 cup powdered sugar

6 oz. cream cheese, softened

4 Tablespoons butter, softened

½ teaspoon vanilla

Combine all ingredients until smooth. Unroll cooled cake and spread filling over cake. Roll cake and filling together. Sprinkle top with powdered sugar. Chill in refrigerator before serving.