

## **PUMPKIN ROLL**

Liz Carrington

### **Mix together:**

3 whole eggs – beat on high for 5 minutes  
1 cup sugar – gradually beat into eggs  
Stir in 2/3 cup pumpkin and 1 tsp lemon juice

### **Sift:**

¾ cup flour  
1 tsp baking powder  
2 tsp cinnamon  
1 tsp ginger  
½ tsp nutmeg  
½ tsp salt

Fold sifted ingredients into pumpkin mixture. Spread on a well-greased or wax paper-lined 15.5" x 10" jelly-roll pan. Top with finely chopped nuts (optional). Bake at 375 degrees for 15 minutes. Turn out on a towel that has been sprinkled with powdered sugar. Roll towel and cake together. Cool.

When cool, unroll and fill:

Filling: 1 cup powdered sugar, 6 oz cream cheese, 4 T butter, ½ tsp vanilla. Beat and spread over cake. Roll up the cake. Dust with powdered sugar. Chill before slicing.