

PUMPKIN CAKE ROLL RECIPE

¾ cup flour	3 eggs
2 tsp baking powder	1 cup sugar
2 ½ tsp cinnamon	2/3 cup pumpkin
(1 tsp ginger) omit	(1 tsp lemon juice) omit
(1/2 tsp nutmeg) omit	(1/2 cup walnut chips) omit
1 tsp salt	powdered sugar

Sift together first 6 ingredients; set aside. Beat eggs 5 minutes, gradually adding 1 cup sugar. Stir pumpkin and lemon juice. Fold in flour mixture. Spread in 15x10 inch pan (cookie sheet) lined with wax paper. Sprinkle nuts over this. Bake at 350 degrees for 15 minutes. Loosen edges and let cool. Turn out on a towel covered with powdered sugar. Starting at narrow end, roll towel and cake together to cool. Unroll.

FILLING

1 cup powdered sugar	4 tbsp butter
8oz package cream cheese	1 tsp vanilla extract

Let cream cheese soften. Melt butter in microwave for about 30 seconds. Combine all and spread on unrolled cake. Reroll and chill before slicing.