

## Pumpkin Cake Roll

### Ingredients:

- 3 Eggs
- 1 Cup granulated sugar
- 2/3 Cup Pumpkin
- 1 tsp. Lemon Juice
- ¾ Cup sifted cake flour
- 1/2 tsp. Ginger
- 1 tsp. Baking Powder
- 2 tsp. Cinnamon
- ½ tsp. Nutmeg
- ½ tsp. Salt
- Powdered Sugar
- 1 Cup Chopped Nuts

### Filling:

- 1 Cup of Powdered Sugar
- 6 Ounces Cream Cheese
- 4 Tbsp. Butter
- ½ Tsp. Vanilla

### Directions:

Beat eggs at high speed for five minutes. Gradually beat in sugar. Stir in lemon juice and pumpkin. Mix together dry ingredients and fold into the pumpkin mixture. Spread mixture in a greased (15 X 10 X 3) pan which has been lined with greased wax paper. Top with walnuts. Bake at 375 degrees for 15 minutes. Turn cake out on a linen towel dusted with powdered sugar. Starting at narrow end rollup towel and cake together and let it set until almost cool. To make cake filling: beat together remaining ingredients until smooth. Unroll cake and spread filling on top of cake and rollup again. Chill and sprinkle with powdered sugar.