

Pumpkin Roll

submitted by Angie Barnett

ROLL:

3 eggs
2/3 cup pumpkin (canned)
1 t. lemon juice
3/4 cup flour
1 t. baking powder
2 t. cinnamon
1 t. ginger
1/2 t. nutmeg
1/2 t. salt
1 cup pecans, chopped

Beat eggs at high speed for 5 minutes, then gradually beat in sugar. Stir in pumpkin and lemon juice. Fold in flour, baking powder, cinnamon, ginger, nutmeg, and salt. Spread on greased and floured cookie sheet and top with pecans. Bake at 375° for 15 minutes. Turn out onto towel sprinkled with powdered sugar. Roll in towel, cool partially.

FILLING:

1 cup powdered sugar
2 (3 oz) packages Cream Cheese
1/4 cup butter
1/2 t. vanilla

Combine filling ingredients and beat until smooth. Unroll cake and spread with filling; reroll cake. Sprinkle with powdered sugar and slice.