

# Pumpkin Cake Roll

by Becky Rampp

3 eggs

1 cup granulated sugar

2/3 cup canned pumpkin

3/4 cup all-purpose flour

1 1/2 teaspoon ground cinnamon

1 teaspoon baking powder

1 cup finely chopped walnuts

- In a large mixer bowl beat eggs with an electric mixer on high speed for 5 minutes; gradually beat in granulated sugar, stir in pumpkin.
- In a small bowl stir together flour, cinnamon, baking powder, and chopped walnuts.
- Fold into pumpkin mixture.
- Line a 15x10x1-inch jelly-roll pan with a piece of greased wax paper. Spread batter onto the greased wax paper.
- Bake in a 375 degree oven for 15 minutes.
- Immediately invert cake onto a towel sprinkled with powdered sugar. Roll up cake and towel, jelly-roll style, starting from one of the short sides.
- When completely cooled, unroll cake.

## Filling

8 oz cream cheese

1 cup powder sugar

2 tablespoons butter or margarine

1 teaspoon vanilla

- In a small mixer bowl beat 1 cup powdered sugar, cream cheese, butter or margarine, and vanilla with an electric mixer on medium speed till smooth.
- Spread over cake; re-roll, cover and chill.
- To serve, sprinkle cake with powder sugar, cut cake into crosswise slices.