Pumpkin Roll

A spicy pumpkin cake rolled with sweetened cream cheese and nuts inside
Yield:

12 servings
Ingredients:

Cake ingredients:

3 eggs
2/3 cup pumpkin
1 cup sugar
1 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon nutmeg
1/4 teaspoon cloves
3/4 cup flour

Filling:

2 tablespoons butter
8 ounces cream cheese
3/4 teaspoon vanilla
1 cup powdered sugar
1/3 cup nuts, optional
Instructions:

1.
Mix all cake ingredients. Lay wax paper on a 15 x 10-inch jelly roll
pan. Grease and flour wax paper; pour batter onto wax paper in pan and
bake at 375 degrees for 15-20 minutes.

2. Lay a clean dish towel on a flat surface with 1/3 cup

powdered
sugar sprinkled on it. Put baked cake upside down on towel. Take waxed
paper off. Roll cake up with the towel, starting at the widest edge.
Allow to cool.

3. Mix filling ingredients. Unroll cake and spread the filling and nuts inside. Roll back up (without the towel, of course!) and refrigerate. Slice into slices to serve.



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This recipe is from Tammy’s Recipes.