

Miss Deanna's Pumpkin Roll



Ingredients

3 eggs
1 cup of sugar
3/4 can of pumpkin
1 tsp of lemon juice
3/4 cup flour
1 tsp of ginger
2 tsp. of Cinnamon
1/2 tsp Nutmeg
2 tsp of baking powder
1/2 tsp of salt

Filling Ingredients:

8 ounces of softened cream cheese
4 Tbsp. of softened butter
1 cup powdered sugar
1/2 tsp of vanilla

Beat eggs adding sugar gradually. Add pumpkin and lemon juice. Mix the dry ingredients together gradually adding it to the pumpkin mixture. Line parchment paper onto large sheet cake pan and pour mixture onto parchment paper. Mixture will be about 1/2 inch thick when spread into pan. Bake at 350 degrees for 15 minutes.

Note: Place a large sheet of aluminum foil onto your cabinet top and dust it with powdered sugar. After pumpkin mixture has baked for 15 minutes, flip it onto the aluminum foil and let it cool completely before topping it with the cream cheese filling.

Mix cream cheese filling ingredients together. When pumpkin cake has completely cooled, spread on cream cheese filling. Roll into log and wrap in foil. You may freeze or cool in fridge until ready to serve. Yields twelve 1" slices.