



Category (Desserts)

Pumpkin Roll

Submitted by (Kathy Worrell)

<p><u>Recipe</u></p> <p>1/4 cup powdered sugar 3/4 cup all-purpose flour 1/2 tsp. baking powder 1/2 tsp. baking soda 1/2 tsp. ground cinnamon 1/2 tsp. ground cloves 1/4 tsp. salt 3 large eggs 1 cup granulated sugar 2/3 cup canned pumpkin 1 cup walnuts, chopped (optional)</p> <p>Filling:</p> <p>1 pkg. (8 oz.) cream cheese, at room temperature 1 cup powdered sugar 6 T butter, softened 1 tsp. vanilla Powdered sugar (optional for decoration)</p>	<p><u>Directions</u></p> <p>Preheat oven to 375 degrees. Grease 15x10 inch jelly roll pan; line with wax paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel with powdered sugar. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and granulated sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts. Bake for 13 to 15 minutes or until top of cake springs back when touched. (If using a dark-colored pan, begin checking for doneness at 11 minutes.) immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack. Beat cream cheese, 1 cup powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired. Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>