

## PUMPKIN ROLL

### INGREDIENTS

|                         |                          |
|-------------------------|--------------------------|
| 3 eggs, beaten          | 1 tsp. ground ginger     |
| 1 C cane sugar          | 1 C confectioners' sugar |
| 2/3 C pumpkin puree     | 1/4 C butter, softened   |
| 2/3 C self-rising flour | 1 8 oz. pkg cream cheese |
| 2 tsp. ground cinnamon  | 1 tsp. vanilla extract   |
| 1 tsp. ground nutmeg    |                          |

### DIRECTIONS

Preheat oven to 325 degrees. Butter or grease a jelly roll pan.

Beat eggs, sugar, pumpkin and lemon juice.

Sift together flour and spices. Add wet ingredients and mix well. Spread into pan and bake for 15-20 minutes. Remove from oven and cool enough to handle.

Remove cake from pan and place on tea towel. Roll up the cake by rolling a towel inside cake and place seam side down to cool.

Prepare filling by blending sugar, butter, cream cheese and vanilla.

Before completely cool, unroll cake and spread with filling and roll up again without towel. Wrap with plastic wrap and refrigerator until ready to serve. Sprinkle with confectioners sugar and slice into servings. 8-10