

Pumpkin Roll

6 eggs
2 cups sugar
1 ½ cup flour
1 15 oz can of pumpkin
2 tsp baking soda
2 tsp baking powder

2 tsp lemon juice
1 tsp salt
½ tsp nutmeg
½ tsp ginger
2 Tbsp cinnamon

Beat eggs. Add sugar. Add pumpkin. Mix well. Add remaining ingredients until thoroughly mixed. Bake on large cookie sheet lined with parchment paper at 350 degrees for 20-25 minutes. Remove from oven and cool 5 minutes. While still in the pan, sprinkle top with powdered sugar, place dishcloth on cake, flip over so cake is on top of the dishcloth, remove pan, sprinkle with powdered sugar (sprinkling the dish towel and the cake before you roll it up helps it not to stick to the towel...pretty clever!). Bring up the edge of the dishcloth and roll like a cinnamon roll (the long ways), incorporating the dishtowel. This helps make the cake not stick to itself when it's rolled up. Place in fridge to cool. Best if made the night before, or refrigerate at least 4 hours. This time also helps solidify the 'roll'. The towel also protects it from getting dried out.

Cream Cheese Frosting

4 cups powdered sugar
1 cube of butter, softened
2 boxes of cream cheese, softened
4 tsp vanilla
1 1/2 cups of chopped nuts (walnuts or pecans)

Beat together sugar, butter, vanilla and cream cheese. Unroll cake and remove dishcloth. Spread ½ frosting and ½ nuts inside; roll up again. Spread top with frosting and sprinkle with nuts.

Recipe brought to you by: [Shaina of just-because-i-am-me.blogspot.com](http://Shaina.of.just-because-i-am-me.blogspot.com) 11/209/08



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