

Pumpkin Cake Roll

3 eggs, Beaten for 2 min.

1 cup Sugar

2/3 cup Pumpkin

1 tsp Lemon Juice

3/4 cup Flour

½ tsp Nutmeg

1 tsp Baking Powder

1 tsp Cinnamon

1 tsp Ginger

Mix all above and pour into a greased and floured 9 x 13 pan. Bake at 375 degrees for 12 min. Cool 15 min., Then roll in a dish towel dusted with powdered sugar.

Filling:

8 oz Cream Cheese

1/4 cup Butter

2 tsp Vanilla

1 cup Powdered Sugar

Mix frosting and spread in the middle of the roll. Re-roll without the towel. Spread remaining frosting on top of the roll. Sprinkle with nuts and maraschino cherries.

Side Note: Using a 30 oz Can of Pumpkin, plan on making 5 Rolls:) The 5th has slightly less pumpkin, but not enough to go forward with 5!

Thanks to my Mother for this recipe. Growing up this was something I loved helping to make and even more to eat. You can't have Christmas without a Pumpkin Roll!