Pumpkin Roll

Ingredients:
- **Cake**
  - 1/4 cup powdered sugar (to sprinkle on a towel)
  - 3/4 cup all-purpose flour
  - 1/2 teaspoon baking powder
  - 1/2 teaspoon baking soda
  - 1/2 teaspoon ground cinnamon
  - 1/2 teaspoon ground cloves
  - 1/4 teaspoon salt
  - 3 large eggs
  - 1 cup granulated sugar
  - 2/3 cup pumpkin puree
- **Filling**
  - 1 (8-ounce) package cream cheese
  - 1 cup powdered sugar
  - 6 tablespoons butter or margarine
  - 1 teaspoon vanilla extract
  - Powdered sugar (optional for decoration)

Directions:
1. **Prepare the cake**
   a. Preheat the oven to 375 degrees.
   b. Grease 15x10-inch jellyroll pan and line with wax paper. Grease and flour paper.
   c. Sprinkle a thin, cotton kitchen towel with powdered sugar. Note: Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.
   d. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in a small bowl.
   e. In a large mixing bowl, beat eggs and granulated sugar until thick.
   f. Beat in pumpkin puree.
   g. Stir in flour mixture.
   h. Spread evenly into prepared pan. Sprinkle with nuts.
   i. Bake for 13-15 minutes or until the top of the cake springs back when touched. Note: if using a dark-colored pan, begin checking the cake for its doneness at 11 minutes.
   j. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper.
   k. Roll up cake and towel together, starting with the narrow end. Cool on a wire rack.
2. **Prepare the filling**
   a. Beat cream cheese, powdered sugar, butter and vanilla extract in a small mixing bowl until smooth.
   b. Carefully unroll the cake and spread cream cheese mixture over the cake.
c. Reroll cake, wrap in plastic wrap and refrigerate for at least an hour.

d. Sprinkle with powdered sugar before serving, if desired.