

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.