

# **PUMPKIN ROLL**

*October 26, 2023*

## **Ingredients**

### **For the Roll**

- 3 eggs
- 1 cup of sugar
- 2/3 cup of pumpkin
- 1 tsp of vanilla
- ¾ cup of flour
- 1 tsp of baking powder
- 2 tsp of cinnamon
- 1 tsp of ginger
- ½ tsp of nutmeg
- ½ tsp of salt
- 1 cup of chopped walnuts



### **For the Filling**

- 1 cup of confectioners' sugar
- 8 oz of cream cheese
- 4 tbsp of butter
- ½ tsp of vanilla

## **Instructions**

1. Preheat oven to 375 degrees.
2. Beat eggs at high speed for 5 minutes. Beat in the sugar, fold in the next 8 ingredients.
3. Cover a 15 x 10 greased pan with waxed paper, pour the mixture over it and then sprinkle the chopped walnuts.
4. Bake 10 - 15 minutes until golden brown.
5. Sprinkle a towel with sugar and then turn the cake over onto the towel and peel off the waxed paper. Roll the towel, but not too tightly and allow to cool.
6. Combine the "Filling" ingredients in a bowl and beat until smooth.
7. Unroll the cake very gently and spread with the filling. Reroll without the towel.
8. Allow to cool (in refrigerator) and cut into slices to serve.
9. Store in the fridge, covered.