

Pumpkin Roll

3 eggs, large	1/2 tsp nutmeg
1 c. sugar	1 tsp baking soda
3/4 c. flour	1/2 tsp salt
2 tsp cinnamon	2/3 c pumpkin
1 tsp ginger	1 tsp vanilla

Beat eggs until lemon colored and frothy — at least 5 minutes. Gradually add sugar. Beat.

Combine flour with spices, salt and baking soda. Fold the pumpkin and flour into the egg mixture; add vanilla.

Pour into a 15 x 10 inch Jelly Roll pan that has been lined with wax paper (grease and flour the wax paper).

Note: Leave an extra inch of paper sticking up on the sides of the pan so you can lift the cake out after baking.

Bake at 375 for 15 minutes. Let stand for 5 minutes in the pan

Turn out onto a towel sprinkled with powdered sugar. Roll up in the towel and let cool completely, placing the seam-side down so it doesn't unroll. (I have read that parchment paper can be used instead of the towel, but haven't tried it).

Filling

1 c. Powdered sugar — (I use more, maybe 1/2 cup more — taste filling to determine how sweet you like it).

1 8 oz. package cream cheese softened

4 Tbsp butter

1 tsp vanilla

Combine all ingredients and beat until smooth, creamy and medium consistency (so it's easy to spread, but not too thin that it oozes out of the cake when you roll it). Unroll cake and spread with filling. Leave about 1/2 inch border around the sides, so filling doesn't spill out while re-rolling. Re-roll without the towel, place seam side down. Cover tightly with plastic wrap and set in refrigerator for at least 2 hours before serving. Dust the top with powdered sugar. Serves 10-12 people.