

about 8 servings

# Pumpkin Cake Roll

good

3 eggs } beat for  
1 cup sugar } 5 minutes  
 $\frac{2}{3}$  c. pumpkin } add  
1/2 c. lemon juice }  
3/4 c. flour } sift  
1/2 c. cinnamon } together  
1/2 c. ginger } & fold  
 $\frac{1}{2}$  c. nutmeg } in

spread in greased  
& floured jelly roll  
pan. Bake at  
355° 15 min.  
Tip out on dishtowel  
sprinkled w/confectioner's  
sugar. Roll up from  
short end & let cool



## Filling

1 c. powdered sugar

6oz cream cheese, softened

1 Tbsp soft butter

$\frac{1}{2}$  tsp vanilla

Mix until fluffy. Let set 10 min.  
spread on cooled cake. Reroll and  
put in fridge until served