

# Pumpkin Roll

## Roll:

- 3 Eggs
- 1 cup Sugar
- 2/3 cup canned Pumpkin
- 3/4 cup Flour
- 1 tsp. Baking powder
- 2 tsp. Cinnamon
- 1 tsp. Ginger
- 1/2 tsp. Nutmeg  
(or 3 tsp. pumpkin pie spice)

## Filling:

- 1 (8 oz.) Cream cheese
- 4 Tbsp. Butter
- 1 cup Powdered sugar
- 1 tsp. Vanilla

Beat cream cheese and butter until smooth.

Slowly add powdered sugar and vanilla, beat until smooth.

Preheat oven to 375.

Combine eggs and sugar, beat well. Add pumpkin. Add dry ingredients, beat well after each addition.

Spread batter in a greased and wax paper lined 10x15" pan. Bake at 375 for 15 minutes.

Cool in pan for 15 minutes, place on clean tea towel.

From 10" side roll cake up in towel- set aside.

Prepare frosting-unroll-ice evenly-roll back up tightly and cover with plastic wrap.

Refrigerate at least 2 hours.

