

Pumpkin Roll by Yvette Chewning

Cake:

375° oven

3 eggs	1 c sugar
$\frac{2}{3}$ c pumpkin (canned)	1 tsp lemon
$\frac{3}{4}$ c flour	1 tsp baking powder
$\frac{1}{2}$ tsp ground nutmeg	2 tsp cinnamon
Powdered sugar shaker	$\frac{1}{2}$ c chopped pecans (optional)

Filling:

1 tsp vanilla	8oz cream cheese
1 c powdered sugar	$\frac{1}{4}$ butter, room temp

Beat eggs 5 minutes on high (important-time it). Add sugar, pumpkin and lemon. Mix well. Add flour, baking powder, nutmeg & cinnamon (I usually mix the dry ingredients up in my two cup pyrex measuring cup so I can just pour in together). Blend well. Pour into a well-greased jelly roll pan (cookie sheet with sides). Sprinkle with pecans and bake for 12-15 minutes .

Sprinkle *linen* kitchen towel (don't use anything fuzzy) heavily with powdered sugar. Once cake is done, gently turn out onto towel with pecan side down. Tuck in sides of towel and gently roll up caked with towel. Place flat, seam side down in freezer for about 20-30 minutes.

Mix cream cheese and soft butter with vanilla and powdered sugar.

Take cake roll out of freezer and gently unroll, leaving on towel, evenly spread the filling. Gently roll up again, peeling towel off cake. It will be a tad sticky. Tip-Rinse out your towel to remove the cake before it dries and hardens.

You must refrigerate this cake, so you can place it on a serving platter or sprinkle powdered sugar into wax paper and wrap up. You can freeze this cake for up to two months as well, which is great when you are trying to plan mass holiday baking.

Slice, sprinkle a little powdered sugar & serve!

There are pictures attached for this recipe for those who like to see what the process looks like.

Enjoy! Kellam and Cara really do 😊



Ready to bake in well-greased jellyroll pan- pecans optional



Powder sugared linen towel --- turn out baked cake



Rolled and placed in freezer --- iced and re-rolling



Ta-da! Now, that was not so hard, was it ;)