

Pumpkin Roll Cake

Savannah · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

A thin pumpkin cake rolled around in a white cream filling then in nuts Can be frozen and served chilled Dust with confectioners sugar if desired

Ingredients

- - 3 eggs - 1 cup white sugar - 1 cup canned pumpkin - 1 teaspoon lemon juice - $\frac{3}{4}$ cup all-purpose flour - 2 teaspoons ground cinnamon - 1 teaspoon baking powder - $\frac{1}{2}$ teaspoon salt - $\frac{1}{4}$ teaspoon ground nutmeg - 1 cup chopped walnuts - 6 ounces cream cheese
- softened - 1 cup confectioners' sugar - $\frac{1}{4}$ cup butter
- softened - $\frac{1}{2}$ teaspoon vanilla extract

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). In a mixing bowl
2. beat eggs on high for 5 minutes. Gradually beat in white sugar until thick and lemon-colored. Add pumpkin and lemon juice. In another bowl combine flour
3. cinnamon
4. baking powder
5. salt
6. and nutmeg; fold into the pumpkin mixture. Grease a 15x10x1 inch baking pan; line with waxed paper. Grease and flour the paper. Spread batter into pan; sprinkle with walnuts. Bake at 375 degrees F (190 degrees C) for 15 minutes or until cake springs back when lightly touched. Immediately turn out onto a linen towel dusted with confectioners' sugar. Peel off paper and roll cake up in the towel
7. starting with the short end. Cool. Meanwhile
8. in a mixing bowl
9. beat cream cheese
10. 1 cup confectioners' sugar
11. butter
12. and vanilla until fluffy. Carefully unroll the cake. Spread filling over cake to within 1 inch of edges. Roll up again. Cover and chill until serving. Dust with additional confectioners' sugar
13. if desired.