

Pumpkin Roll Dessert
By Dorothy Zehnder

3-4 eggs
1 cup sugar
2/3 cup canned or cooked pumpkin
1 teaspoon lemon juice
3/4 cup flour
1 teaspoon baking powder
2 teaspoons cinnamon
1 teaspoon ginger
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 cup chopped nuts
Powdered sugar

Filling:

1 cup powdered sugar
6 ounces cream cheese
4 tablespoons butter or margarine
1/2 teaspoon vanilla

Beat 3 to 4 eggs on high for 5 minutes. Gradually add sugar; stir in the pumpkin, lemon juice, flour, baking powder, and seasonings. Grease and flour a jelly roll pan (usually 12"x17"). Spread mixture in pan and sprinkle with chopped nuts. Bake in a preheated oven at 375°F for 15 minutes.

Put baked cake on clean tea or linen towel sprinkled with powdered sugar. Roll towel and cake together and cool completely. Gently unwrap.

Prepare filling by beating together the powdered sugar, cream cheese, butter and vanilla and spread on cooled cake, as desired. Roll up on a serving dish and chill; cover loosely e.g. with plastic wrap until serving.

****Note from Dorothy – This is always a popular dessert with friends and family. It is perfect for this time of year when fresh pumpkins are in abundance. I would often bake the pumpkin with my grandchildren. No worries if you don't want to cook one, canned is just as tasty in this dessert.*