

PUMPKIN ROLL SUPREME

3 eggs
1 cup white sugar
2/3 cup pumpkin
1 teaspoon lemon juice
3/4 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon nutmeg
1 cup chopped walnuts

Filling:

1 (8oz) package of cream cheese
2 tablespoons butter
1-1/2 cups confectioners sugar
1 teaspoon vanilla extract



1.) Preheat oven to 350 and lightly grease a 10x15 jelly roll pan 2.) In a large bowl, beat eggs until fluffy. Beat in sugar until fluffiness resumes. Stir in pumpkin and lemon juice. In a separate bowl, combine flour, baking powder, salt, cinnamon and nutmeg. Fold dry ingredients into pumpkin mixture. Spread in prepared pan; sprinkle with nuts. 3.) Bake in preheated oven 15 minutes. Sprinkle a kitchen towel with confectioner's sugar. Turn cake out onto towel while still hot. Carefully roll cake in towel, long ends together, and let cool completely. 4.) To make filling: In medium bowl, cream cheese, butter and confectioner's sugar. Stir in vanilla. 5.) Carefully unroll cooled cake and remove kitchen towel. Spread cake with filling and re-roll. Refrigerate until ready to serve.