

Pumpkin Roll

Submitted by: Ms. Barbara Carlstrom

This recipe is a favorite in the Carlstrom family. I received it from one of my student's during my first year of teaching. The school was in a rural area of Wisconsin, and most of my students lived on farms and were members of Future Farmers of America (FFA). This was my student's winning entry in the organization's baking competition that year.

Ingredients:

For the Pumpkin Roll:

3 eggs, room temperature
1 cup sugar
2/3 cup pumpkin puree
1 teaspoon lemon juice
3/4 cup flour
1 teaspoon baking powder

2 teaspoons cinnamon
1 teaspoon ginger
1/2 teaspoon salt
1/2 teaspoon nutmeg
1 cup chopped walnuts

For the Filling:

1 cup powdered sugar
1 8 ounce package cream cheese
4 tablespoon butter
1/2 teaspoon vanilla

Instructions:

For the Pumpkin Roll:

Preheat oven to 325°F.

Beat eggs on highest speed for 5 minutes. Gradually add sugar. Stir in pumpkin puree and lemon juice.

Mix in dry ingredients.

Spread in a well-greased 5 x 10 x 1 inch pan.

Top with chopped walnuts.

Bake for 15 minutes or until the cake springs back when lightly touched. Turn out almost immediately onto a clean dish towel which has been covered in powdered sugar.

Let stand for 3 minutes. Roll the towel and cake together starting at the narrow end.

Keep the roll tight. Refrigerate to cool.

For the Filling:

Beat the ingredients together until smooth.

To Assembly the Pumpkin Roll:

Unroll the cooled cake. Spread the cake with the filling. Roll the cake back up and trim the ends. Cover with plastic and chill for a minimum of 2 hours.

ENJOY!