

Pumpkin Roll by Lynn's Recipes



A pretty dessert that is great for the Fall. This is great served at a brunch or as a special dessert for the holidays.

Ingredients:

- 3 eggs
- 1 cup granulated 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 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1 cup chopped pecans

Beat 3 eggs on high speed for 5 minutes. Add sugar, pumpkin and lemon juice. Beat until well incorporated.

Mix together flour, baking powder, salt, cinnamon, ginger and nutmeg. Fold dry ingredients into pumpkin mixture. Spread in a greased and floured 15x10x1 inch jelly roll pan. Top with 1 cup chopped pecans. Bake in a 375° preheated oven for 15 minutes.

Turn out on a towel that has been sprinkled with confectioner's sugar. Start at the narrow end and roll it in the towel and let it cool completely.

Pumpkin Roll by Lynn's Recipes

Filling:

- 1 cup confectioner's sugar
- 6 ounces of cream cheese, softened
- 4 Tablespoons butter, softened
- ½ teaspoon vanilla

Beat until smooth.

Unroll the cake and spread filling evenly on the cake. Reroll the cake. Sprinkle confectioner's sugar on the top of the pumpkin roll.

Refrigerate or freeze until ready to serve.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: October 2011
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)