

Pumpkin Cake Roll

- * 3 eggs
- * 1 cup sugar
- * 2/3 cup fresh pureed Michigan pumpkin
- * 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 walnuts, chopped

Frosting

- * 1 cup powdered sugar, sifted
- * 2 (3 ounce) packages cream cheese
- * 1/4 cup butter
- * 1/2 teaspoon vanilla

Beat eggs on high speed for 5 minutes. Gradually beat in sugar. Stir in pumpkin and lemon juice. In small mixing bowl, stir together flour, baking powder, spices and salt. Fold into pumpkin mixture. Spread batter in a greased and floured 15 x 10 x 1 jelly roll pan. Sprinkle batter with walnuts and bake at 375° for 15 minutes.

Remove cake from oven and invert into a towel sprinkled with powdered sugar. Roll cake and towel together, jelly roll style, starting with a short side. While cake is cooling, beat powdered sugar, cream cheese, butter and vanilla at medium speed until smooth. Unwrap cooled cake and frost. Re-roll, cover and chill. Cut into 1-inch slices.