

Pumpkin Roll

Jelly Roll:

- 3 eggs
- 1 c white sugar
- 2/3 c canned pumpkin *
- 3/4 c all-purpose flour
- 1/2 t cinnamon
- 1 t baking soda
- 1/2 c chopped walnuts (optional)
- Confectioners' sugar for dusting

Filling:

- 1 c Confectioners' sugar
- 1 t vanilla extract
- 2 T butter, softened
- 8 oz cream cheese, softened

* One 29 ounce can of LIBBY'S® 100% Pure Pumpkin will make 5 pumpkin rolls.

Directions:

1. Preheat oven to 375 degrees F.
2. Grease a 15x10x1 inch baking pan and line with parchment paper, wax paper or foil. Generously spray the wax paper with non-stick vegetable spray.
3. In a small bowl, add flour, cinnamon, and baking soda.
4. In a large bowl, beat eggs on high for five minutes. Gradually add white sugar and pumpkin, until well blended. Add dry ingredients to pumpkin mixture.
5. Spread batter evenly in pan. Sprinkle walnuts evenly on top.
6. Bake at 375 degrees F for 12-15 minutes (toothpick test).
7. Immediately turn out onto a linen towel dusted with Confectioners' sugar. Peel off paper and roll cake up in the towel, starting with the short end. Cool. Can be refrigerated and unrolled and filled later.

To Make Filling:

1. Mix all filling ingredients together till smooth.
2. Carefully unroll the cake. Spread filling over cake, roll up again.
3. Cover and chill until serving. Dust with additional confectioners' sugar, if desired. Refrigerate any leftovers.

Original Recipe Source: <http://allrecipes.com/Recipe/pumpkin-roll-ii/Detail.aspx>