

Ingredients



- 1 Cup Pecans (chopped finely) ~optional
- 1 tsp Vanilla
- 2 Tbs Butter (unsalted or salted)
- 1 1/2 Cups Powdered Sugar
- 1 1/2 Packages Cream Cheese

Filling Ingredients:

- 1 Bag of Powdered Sugar
- "Pam Spray"
- 1/2 tsp Salt
- 1 Tbs Baking Powder
- 3/4 Cup Flour
- 1 tsp Lemon Juice
- 3 Tbs Pumpkin Pie Spice
- 2/3 Cup of Pureed Pumpkin (canned)
- 1 Cup of Sugar
- 3 eggs (room temperature)

Ingredients:

- Egg beaters or Stand Mixer Cake
- 10x15 inch jelly roll pan (large baking sheet)
- Parchment paper
- Tea towel

Tools:

Pumpkin Roll

Instructions

- Preheat Oven at 375
- Beat eggs with mixer for 5 minutes (on high) in a large bowl
- in a small bowl mix together pumpkin and lemon juice
- Add to eggs, mix on low with beater
- Add sugar slowly mixing
- In separate bowl, sift together flour, salt, baking powder and pumpkin pie spice.
- Fold flour mixture carefully into pumpkin mixture.
- (Spray Pam all over your largest cookie sheet thoroughly)
- This is what my Grandma Pam wrote in her cook-book. When I visited her recently she revised to recommend buttering and flouring the bottom of the pan to help the cake release from the pan.
- ** I recommend cutting out parchment paper for the bottom of the pan and just spraying "Pam" on the edges to help it release.**
- Bake in oven for 12 minutes or until golden brown
- Meanwhile cover a tea towel with powdered sugar
- Remove cake from oven and with a spatula loosen edges thoroughly, then flip onto tea towel.
- **Grab edges of parchment paper and lift it up and flip it**
- Sprinkle roll with powdered sugar and roll up in towel, longways.
- Cool thoroughly, while it cools make filling
- Cream together the cream cheese, butter, and vanilla
- add the optional nuts and powdered sugar
- then unroll and frost with the filling
- Roll up in plastic wrap and freeze until serving if making ahead of time.
- ***Chill for at least an hour before trying to slice***
- cover the ends with frosting
- Serve with a dollop of whipped cream.

MOM
fueling
HUNGRY
BOYS

