

# Pumpkin Cake Roll

## A Multop Holiday Favorite

Every family has a unique set of traditions; singing classic carols, hanging hand-made ornaments, and priding a secret recipe. Lettie Vigoren, our Business Development Coordinator, was generous enough to share a Vigoren family favorite that was passed down to her from her grandmother. This tasty, homemade dessert can be enjoyed at home or makes a thoughtful gift for a friend.

### **Cake Ingredients:**

3 Eggs  
1 cup Sugar  
2/3 cup Canned Pumpkin  
1 teaspoon Lemon Juice  
¾ cup All-purpose Flour  
1 teaspoon Baking Powder  
2 teaspoons Cinnamon  
1 teaspoon Ginger  
½ teaspoon Nutmeg  
½ teaspoon Salt

### **Filling Ingredients:**

8 ounces Cream Cheese (softened)  
4 tablespoons Butter (or margarine)  
1 cup Powdered Sugar  
½ teaspoon Vanilla

### **Preparation:**

Preheat oven to 350 degrees.

In a large bowl, combine eggs and sugar, beating well. Add pumpkin and lemon juice, mixing until blended. In a separate bowl, combine flour, baking powder, spices and salt. Add to egg mixture, mixing well. Spread batter into a greased and wax-paper lined 10 x 15 inch jelly-roll pan.

Bake at 350 degrees for 15 minutes. Remove from oven, and let cool for 15 minutes. Place cake on clean towel sprinkled liberally with powdered sugar. Cool for 10 minutes longer. From the 10 inch side, roll cake up in towel and set aside.



While your cake is cooling in the towel, prepare the filling. Beat together cream cheese and butter; stir in powdered sugar and vanilla until smooth.

Unroll cake, and evenly spread out your filling. Roll up the cake (without the towel), cover in plastic wrap, and chill at least one hour. Slice before serving, and enjoy! Enjoy this delicious seasonal treat with a hot chai tea and good company.

Keep leftovers refrigerated, also freezes well.