

## PUMPKIN ROLL WITH PUMPKIN FILLING - Tina Caron

### CAKE:

1/4 cup powdered sugar (to sprinkle on towel)

3/4 cup all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1/4 teaspoon salt

3 large eggs

1 cup granulated sugar

2/3 cup pumpkin

1 cup walnuts, chopped (optional)

### FILLING:

1 package (8 ounces) cream cheese, at room temperature

1 cup powdered sugar, sifted

6 tablespoons butter or margarine, softened

1 teaspoon vanilla extract

Powdered sugar (optional for decoration)

1/4 cup pumpkin

4 teaspoons instant vanilla pudding

1 tablespoon maple syrup

### FOR CAKE:

Preheat oven to 375 degrees. Grease 15-by-10-inch jellyroll pan; line with wax paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel with powdered sugar.

Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and granulated sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.

Bake for 13 to 15 minutes or until top of cake springs back when touched. (If using a dark-colored pan, begin checking for doneness at 11 minutes.) Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

FOR FILLING:

Beat cream cheese, 1 cup of powdered sugar, butter and vanilla extract in small mixing bowl until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least 1 hour. Sprinkle with powdered sugar before serving, if desired.