

## *Yuletide Pumpkin Log*

**This is a favorite Holiday cake roll in my family! Gets requested every year. Enjoy! :)**

### *Cake:*

3/4 cups sifted all-purpose flour  
2 tsp cinnamon  
1/2 tsp baking soda  
1 tsp baking powder  
1 tsp ginger  
1 tsp nutmeg  
3 eggs  
1 cup sugar  
2/3 cup cooked pumpkin, canned  
1 tsp lemon juice  
1 tsp vanilla extract  
1/2 cup chopped walnuts  
Powdered sugar

### *Filling:*

1 cup powdered sugar  
1 tbsp margarine  
1 (8 oz) pkg cream cheese  
1 tsp vanilla

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### **Cake Roll:**

1. Preheat oven to 375°F.
2. In a medium bowl, beat 3 eggs at high speed for 1-2 minutes.
3. Gradually work in 1 cup of sugar.
4. Stir in pumpkin, vanilla, and lemon juice. Mix well.
5. Sift dry ingredients together and add to the bowl.
6. Spray a large cookie sheet (with 1" sides) with nonstick spray. Place waxed paper on the sprayed pan with the edges overlapping.
7. Spray the waxed paper lightly with nonstick spray.
8. Spoon the batter onto the cookie sheet and spread evenly (very important!).
9. Sprinkle with chopped nuts and place in the center rack in the oven for 10-15 minutes. (Do not let cake get too done)
10. Lay a clean dish towel (no terry cloth) on a flat surface and sprinkle generously with powdered sugar, spreading evenly.
11. When cake is done, turn cake onto the dusted towel and remove waxed paper gently.
12. Gather the ends of the dish towel on the right and begin to roll the cake gently with the towel while the cake is still hot.
13. Place the roll on a flat surface in the refrigerator and allow it to cool completely.
14. When cake is completely cool, unroll gently and spread filling evenly.
15. Re-roll without the towel and refrigerate. Before serving, dust with powdered sugar. Garnish with holly or mint leaves and berries.
16. To serve, cut into slices. Cake resembles pinwheels. Makes one log that serves 8.

### **Filling:**

1. Cream together in a medium bowl powdered sugar, margarine, cream cheese and vanilla.
2. Beat for 3 minutes or until smooth.
3. Refrigerate until ready to use.