

Pumpkin Roll Ups

by Milli Smith

3 eggs	1/2 tsp. salt
1 cup sugar	1 tsp. lemon juice
2/3 cup pumpkin	1 tsp. baking powder
1 1/2 - 2 tsp. cinnamon	3/4 cup flour
1/2 - 1 tsp ginger	1 cup finely chopped nuts (I use pecans)
1/4 - 1/2 tsp. nutmeg	

- Beat eggs on high for 5 minutes.
- Gradually beat in pumpkin and lemon juice.
- Sift all dry ingredients and fold into mixture.
- Spread on a greased 15 x 10 x 1 inch baking pan.
- **TOP WITH NUTS....**I wrote it in capital letters because this is the part I so often forget to do)
- Bake at 375 degrees for 15 minutes.
- Cover cotton tea towel with powdered sugar;
- Dump the baked pumpkin mixture onto towel and roll up lengthwise.
- Chill.

Filling

1 cup powdered sugar
2 - 3 oz. pkg. cream cheese
4 T. butter or oleo
1/2 tsp. vanilla

- In a small mixer bowl beat 1 cup powdered sugar, cream cheese, butter or margarine, and vanilla with an electric mixer on medium speed till smooth.
- Spread over cake; re-roll.
- Cover and chill.