



## Pumpkin-Pecan Cake Roll

**SUBMITTED BY:** Iva Combs

"I made this cake roll one Thanksgiving as a tasty change of pace from traditional pumpkin pie. The moist spice cake and creamy filling have made this dessert a family favorite for many functions. --Iva Combs, Medford, Oregon"



**Original recipe yield:**  
**12 servings**

**PREP TIME 25 Min**

**COOK TIME 15 Min**

**READY IN 40 Min**

### INGREDIENTS

- 3 eggs
- 1 cup sugar
- 3/4 cup all-purpose flour
- 3/4 cup canned pumpkin
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 teaspoon lemon juice
- 1 cup finely chopped pecans
- confectioners' sugar

### FILLING:

- 2 (3 ounce) packages cream cheese, softened
- 1/4 cup butter, softened
- 1 cup confectioners' sugar
- 1/2 teaspoon vanilla extract

## **DIRECTIONS**

1. Line a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper and grease the paper; set aside. In a mixing bowl, beat eggs for 5 minutes. Add the sugar, flour, pumpkin, cinnamon, baking powder, ginger, salt and nutmeg; mix well. Add lemon juice. Spread batter evenly in prepared pan; sprinkle with pecans.
2. Bake at 375 degrees F for 15 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in towel, jelly-roll style, starting with a short side. Cool completely on a wire rack.
3. In a large mixing bowl, combine the filling ingredients; beat until smooth. Unroll cake; spread filling over cake to within 1/2 in. of edges. Roll up again; place seam side down on a serving platter. Cover and refrigerate for at least 1 hour before serving