



# See Jane Cook

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## **LIBBY'S PUMPKIN ROLL WITH CREAM CHEESE FILLING**

- **1/4 cup powdered sugar (to sprinkle on towel)**
- **3/4 cup flour**
- **1/2 tsp. baking powder**
- **1/2 tsp. baking soda**
- **1/2 tsp. ground cinnamon**
- **1/2 tsp. ground cloves**
- **1/4 tsp. salt**
- **3 eggs**
- **1 cup granulated sugar**
- **2/3 cup pumpkin**
- **1 cup walnuts, chopped (optional)**
- **1 (8-oz.) package cream cheese, softened**
- **1 cup sifted powdered sugar**
- **6 tbsp. butter or margarine, softened**
- **1 tsp. vanilla**
- **1/4 cup powdered sugar (optional)**

Preheat oven to 375 degrees and grease a 15-by-10-inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle towel with powdered sugar.

Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and 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. 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.

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