

# Pumpkin Cake Roll-up

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This Pumpkin Cake will go very well with Thanksgiving or Christmas dinners or really any time if you enjoy the taste of pumpkin.

3	Eggs	1/2	tsp	nutmeg
1	cup Splenda	1/2	tsp	salt
2/3	cup canned pumpkin	1/3	cup	walnuts finely chopped
1	tsp lemon juice			FILLING
3/4	cup flour (all-purpose)	1	can	confectioners sugar
1	tsp baking powder	1	package	cream cheese, fat-free (softened)
2	tsp cinnamon	4	Tbsp	butter, softened
1	tsp ginger	1/2	tsp	vanilla extract

## Procedure

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1. CAKE: Beat eggs on high speed for about 5 minutes. Gradually beat in the sugar a little at a time. Stir in the canned pumpkin and lemon juice.
2. Combine the flour and the remaining dry ingredients.
3. Fold in the pumpkin mixture.
4. Spread in a 15"x10" pan lined with wax paper, top with nuts is desired.
5. Bake for 10-15 minutes at 375 degrees.
6. Loosen edges with a knife, then turn onto a towel, that has been sprinkled with powdered sugar and also sprinkle the cake with the powdered sugar.
7. Roll towel and cake together.
8. FILLING: Combine all filling ingredients and beat until nice and fluffy. Unroll cake and spread filling over cake and roll back up. Chill for at least 2 hours.
9. TO SERVE: Cut a slice of cake, sprinkle with cinnamon and serve.

Servings: 16

Yield: 1 slice

Degree of Difficulty: Easy

Oven Temperature: 375°F

Preparation Time: 15 minutes

Cooking Time: 15 minutes

Total Time: 30 minutes

## Nutrition Facts

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Serving size: 1/16 of a recipe (1.3 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 1500 calorie diet.

Nutrition information calculated from recipe ingredients.

Amount Per Serving	
<b>Calories</b>	117.91
Calories From Fat (74%)	87.49
% Daily Value	
<b>Total Fat</b> 5.2g	11%
Saturated Fat 1.25g	8%
<b>Cholesterol</b> 49.15mg	22%
<b>Sodium</b> 127.74mg	7%
<b>Potassium</b> 61.61mg	2%
<b>Total Carbohydrates</b> 15.55g	7%
Fiber 1.06g	6%
Sugar 0.07g	
<b>Protein</b> 2.73g	7%

## Recipe Type

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Dessert

## Recipe Tips

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Cover and keep stored in the refrigerator for up to 3 days. Keeps well in freezer for 1 week.

This recipe was downloaded (free) from [www.recipesworld.org](http://www.recipesworld.org).

Feel free to pass it around to your friends.