

Dessert

Pumpkin Cream Cheese Frosting Roll

Dixie Crystals Sugar

Preparation Time: 30 minutes

Bake Time: 15 minutes

This cake is very moist and tender. If desired, fill the cake with a thin layer of orange marmalade for a completely fat-free cake.

3 large eggs

1 cup Imperial Sugar extra fine granulated sugar

1 teaspoon vanilla extract

2/3 cup pumpkin

3/4 cup all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 tablespoon cinnamon

2 teaspoons ginger

1/2 teaspoon allspice

cream cheese frosting

Preheat oven to 375 degrees.

Line a 10x15-inch jelly roll pan with parchment paper. Butter the sides of the pan and set aside.

Beat the eggs for 5 minutes until thick. Add all of the remaining ingredients. Beat on low speed.

Pour the mixture into the pan and spread evenly. Place the pan into the oven.

Bake for 15 to 18 minutes or until the center bounces back when lightly pressed with a finger or a toothpick comes out clean.

Sprinkle the cake with powdered sugar and cover with a cloth towel. Let cool. When cool, turn upside down onto the kitchen towel or wax paper.

Prepare the cream cheese frosting.

Remove the parchment paper from the cake and spread with the cream cheese frosting.

Roll up like a jelly roll and cut into the desired size.

Yield: 1 14-inch cake roll

Per Serving (excluding unknown items): 630 Calories; 16g Fat (23.8% calories from fat); 30g Protein; 88g Carbohydrate; 7g Dietary Fiber; 636mg Cholesterol; 2155mg Sodium. Exchanges: 5 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Fat; 0 Other Carbohydrates.