



[Pumpkin Nut Roll](#)

Recipe and Tutorial Photos found on AnnsEntitledLife.com

Prep Time: 30 minutes

Cook time: 15 Minutes

Pumpkin Nut Roll Recipe Mise en Place:

- [Measuring Cup](#)
- [Measuring Spoons](#)
- [Spatula](#)
- [Stand Mixer](#)
- Crisco (or other shortening)
- Wax Paper
- Non-stick Spray
- [Jelly Roll Pan](#)
- Clean Dish Towel
- [Frosting Knife](#)

Pumpkin Nut Roll Ingredients:

- ¾ cup All Purpose Flour
- 1 tsp Baking Powder
- 2 tsp Cinnamon
- 1 tsp Ground Ginger
- 1 tsp Nutmeg
- 3 eggs
- 1 cup Sugar
- 2/3 cup Canned Pumpkin
- 1 TBSP Lemon Juice
- 1 cup Pecans, chopped
- 2 cups Powdered Sugar
- 8oz Cream Cheese, softened
- 8 TBSP Butter, softened (1 stick)
- 1 tsp [Vanilla Extract](#)

Pumpkin Nut Roll Directions:

- Preheat oven to 325°.
- Combine flour, baking powder, cinnamon, ginger and nutmeg in a mixing bowl; set aside.
- Using an electric [stand mixer](#), beat eggs on high speed for 5 minutes.
- Gradually add sugar.
- Stir in pumpkin.
- Add lemon juice; mix well.
- Fold pumpkin mixture into the dry flour mixture.
- Line a greased jelly-roll pan with [wax paper](#).
- Spray the [wax paper](#) with non-stick vegetable spray.
- Spread pumpkin mixture over sprayed [wax paper](#).
- Top with pecans
- Bake at 325° for 15 minutes until done (do not overcook).
- Sprinkle a clean towel with 2-4 tablespoons of flour.
- Turn baked pumpkin cake out onto that floured towel.
- Peel off wax paper.
- To make the frosting:
 - Combine two cups powdered sugar, softened cream cheese, softened butter and [vanilla extract](#) in mixing bowl.
 - Beat using a [stand mixer](#), until creamy.
 - Spread filling over cake.
 - Gently roll up cake as for a jelly roll.
 - Sprinkle with powdered sugar if desired.
 - Cool and serve chilled.

- Makes 12 servings Pumpkin Nut Roll