

# Pumpkin Roll (Libby's)

Sift and stir together:

- **1 cup + 2 Tbsp. AP flour**
- **¾ tsp. baking powder**
- **¾ tsp. baking soda**
- **¾ tsp. cinnamon**
- **¼ tsp. cloves**
- **¼ tsp. salt**

Beat until thick:

- **4 ½ eggs**
- **1 ½ cups sugar**
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Beat in:

- **1 cup pumpkin puree**

Mix in dry ingredients. Spread evenly into ½ sheet pan sprayed and lined with parchment.

Sprinkle with:

- **1 ½ cups chopped walnuts**

Bake at 375 degrees around 15 minutes. Immediately loosen and turn out onto a thin towel sprinkled with powdered sugar. Peel off paper and roll cake up from short side. Cool completely before wrapping and freezing.

Filling:

Beat together:

- **1 ½ pkg (12 oz) cream cheese at room temp**
- **1 ½ cups powdered sugar, sifted**
- **8 Tbsp. butter, softened**
- **1 ½ tsp. vanilla**