



Comal Pecan Farm

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231 High Creek Road
New Braunfels, Texas 78132

[\(210\)-401-1927](tel:(210)401-1927)

Pumpkin Cake Roll Recipe

Cake Recipe

Cake Ingredients (checklist)

- ☐ 3 eggs
- ☐ 1 c. sugar
- ☐ 2/3 c. mashed pumpkin
- ☐ 1 tsp. lemon juice
- ☐ 3/4 c. flour
- ☐ 1 tsp. baking powder
- ☐ 2 tsp. cinnamon
- ☐ 1 tsp. ginger
- ☐ 1/2 tsp. nutmeg
- ☐ 1/2 tsp. salt
- ☐ 1 c. finely chopped pecans
- ☐ Powdered sugar

Cake Directions

1. Preheat Oven to 375° F.
2. Beat eggs on high for 5 minutes, and then beat in sugar.
3. Stir in pumpkin and lemon juice.
4. In separate bowl, mix flour, spices and salt.
5. Fold in first mixture.
6. Spread on greased and floured 15 x 10 x 1-inch pan and top with chopped nuts.
7. Bake at 375° for 15 minutes.
8. Turn out on towel sprinkled with powdered sugar.
9. Starting at narrow end, roll cake and towel together; cool.
10. Unroll and spread filling over cake.



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Pumpkin Cake Roll Filling

Filling Ingredients (checklist)

- ☐ 1 c. powdered sugar
- ☐ 2 (3-oz.) pkgs. cream cheese
- ☐ 4 tbsp. butter
- ☐ 2 tsp. vanilla

Filling Directions

1. Combine all ingredients and spread over cake. Roll and chill.

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Prep Time: 120 minutes

Cook Time: 15 minutes

Yield: 10 to 12 slices