Pumpkin Roll

¾ cup flour                                                 Filling

½ teaspoon baking powder                    8 ounces cream cheese

½ teaspoon baking soda                          1 cup powdered sugar

½ teaspoon cinnamon                             6 Tablespoons butter

½ teaspoon cloves                                     1 teaspoon vanilla

¼ teaspoon salt

3 eggs

1 cup sugar

2/3 cup pumpkin

Line a jelly roll pan (15x10") with parchment paper.

Spray the paper and the pan with nonstick cooking spray.

Lay a kitchen towel on a table and sprinkle with powdered sugar.

Beat eggs and sugar until thick.

Beat in pumpkin.

Combine dry ingredients.

Stir flour mixture into pumpkin mixture.

Spread evenly into pan.

Bake 13-15 minutes at 375.

Immediately turn cake out onto prepared towel.

Peel off parchment paper and roll up cake and towel starting with a narrow side.

Cool cake completely.  Beat filling ingredients.

Unroll cake and remove towel.

Spread cream cheese frosting over cake.

Reroll cake into a tight spiral.

Wrap in plastic wrap and refrigerate for at least 1 hour.

If you are going to eat the pumpkin roll within 3 days store it in the refrigerator, otherwise wrap it in foil and freeze it.