Carrot Cake Roll

For the Cake:

 3 eggs

 2/3 cup granulated sugar

 2 tablespoons vegetable oil

 1 teaspoon vanilla extract

 1/2 teaspoon salt

 1 teaspoon baking powder

 1 teaspoon ginger

 1/8 teaspoon nutmeg

 2 teaspoons cinnamon

 3/4 cup flour

 2 cups shredded carrots

 Powdered sugar, to aid in rolling

For the Filling:

 6 ounces cream cheese, room temperature

 4 tablespoons butter, room temperature

 2 cups powdered sugar

 1 teaspoon vanilla extract

Beat eggs on high speed for 5 minutes or until thickened.

Beat in sugar, oil and vanilla.

Combine dry ingredients. Fold into egg mixture with a rubber scraper.

Fold in carrots.

Spread into a foil lined, greased jelly roll pan. (15x10 inch)

Bake 12-15 minutes.

While cake is in the oven, spread a towel on the counter. Sprinkle generously with powdered sugar.

As soon as cake is baked, immediately invert onto sugared towel.

Roll cake up in towel. Let sit and allow to cool.

Combine filling ingredients in mixer until smooth.

Carefully unroll cake and spread filling over cake.

Reroll.

Wrap in plastic wrap and place in the freezer until firm. Slice while frozen.