Pumpkin Roll

12 portions

- 3 large eggs
- 1 cup granulated sugar
- 2/3 cup canned pumpkin (not pumpkin pie filling)
- 1 teaspoon fresh lemon juice
- 1 teaspoon vanilla
- 3/4 cup flour, spooned and leveled
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/8 teaspoon cardamom
- Powdered sugar, for dusting
- 1 (8 ounce) package of cream cheese, softened
- 1/2 cup (1 stick) butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla
- 1/4 teaspoon kosher salt
- Powdered sugar, for sprinkling on top

1. Preheat your oven to 375 degrees F.
2. Line a 15×10 inch jelly roll pan with parchment paper. Spray the paper and sides of the pan well with nonstick spray.
3. In a large bowl or stand mixer, add 3 eggs. Beat for 3-4 minutes on medium speed until the eggs are pale and bubbly.
4. Add 1 cup granulated sugar. Beat well. Add 2/3 cup pumpkin. Beat well.
5. Add lemon juice and vanilla. Beat until combined, scraping the sides and the bottom of the bowl.
6. In a small bowl, whisk together flour, baking powder, salt, cinnamon, ginger, cloves, nutmeg, and cardamom.
7. Add the flour mixture and beat until very well combined, scraping the sides of the bowl.
8. Pour the batter into the prepared pan and smooth to the edges.
9. Bake at 375 for 13-15 minutes. Insert a toothpick in the center of the cake. If it comes out with no batter on it, the cake is done.
10. Clear a work space on your counter. Have a bowl of powdered sugar ready to go.
11. Within one minute of taking the cake out of the oven, sprinkle the entire top of the cake with plenty of powdered sugar.
12. Fold the edge of the parchment paper that is hanging out of the short end of the cake over the cake. Start rolling up the cake on the short end, rolling the parchment paper.
13. Once your cake is completely rolled up, wrap the whole thing in plastic wrap and let it cool for 1-2 hours.
14. While the cake is cooling, prepare the cream cheese frosting. In a large bowl or stand mixer, beat the softened cream cheese until smooth.

15. Add the softened butter and beat until smooth.

16. Add 2 cups powdered sugar, 1 teaspoon vanilla, and $1/4$ teaspoon salt. Beat until smooth.

17. When your cake is cool, unroll completely and frost the entire inside of the cake.

18. Carefully roll up your cake again, without the parchment paper. Wrap it in plastic wrap again and chill for 1-3 hours until completely cool.

19. Use a sharp serrated knife to slice the cake into about twelve 1-inch slices.