FROM MY MOTHER'S KITCHEN

Pat's Punkin' Nut Roll

She never said pumpkin. My mother made this every Thanksgiving, from a cookbook for food processors of all places. The year she couldn't remember how to make it was the year I knew something was changing. Write down the recipes of the women you love, in their words, while you can.

MAKES ONE ROLL · ABOUT 10 SLICES · 375°F

For the cake

1 cup chopped walnuts
3/4 cup all-purpose flour
1 tsp baking powder
1/2 tsp baking soda
1 tsp ground cinnamon
1/2 tsp ground cloves
1/2 tsp ground ginger
1/2 tsp ground nutmeg
1/4 tsp salt
3 large eggs
1 cup granulated sugar
2/3 cup canned pumpkin purée
1 tbsp lemon juice *(Mom's trick for a light cake)*

For the filling

8 oz full-fat cream cheese, softened, in chunks
6 tbsp salted butter, softened, in chunks
1 cup powdered sugar, plus extra for the towel
1 1/2 tsp vanilla *(fresh vanilla bean works wonders)*

How to make it

1. **Prep.** Heat oven to 375°F. Grease a 15 x 10 inch jelly-roll pan, line with parchment, then grease and flour the paper. Dust a thin cotton towel generously with powdered sugar.
2. **Chop the nuts.** With the metal blade, pulse the nuts 4 or 5 times. Set aside.
3. **Mix the dry ingredients.** Stir together flour, baking powder, baking soda, cinnamon, cloves, ginger, nutmeg and salt.
4. **Whip the eggs.** Without washing the bowl, process eggs and sugar 2 to 3 minutes, until thick, pale and doubled.
5. **Finish the batter.** Add pumpkin and lemon juice; pulse 3 times. Add dry ingredients; pulse 2 or 3 times, just until the flour disappears.
6. **Bake.** Spread in the pan, sprinkle with nuts, bake 13 to 15 minutes, until the center springs back.
7. **Roll it hot.** Flip onto the sugared towel, peel off the parchment, and roll up in the towel from a short end. Cool completely, 1 to 2 hours.
8. **Fill.** Blend cream cheese, butter, powdered sugar and vanilla about 30 seconds, until smooth. Unroll the cake and spread almost to the edges.
9. **Chill.** Re-roll without the towel, wrap tightly, chill at least 1 hour, then slice. Freezes beautifully.

Your family's notes

Made it? Show me your punkin' roll.

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