

PUMPKIN ROLL

Tori D, Hunlock Creek, PA

Cake:

3 eggs
¾ cup sugar
2/3 cup canned pumpkin
1 cup flour
1 teaspoon baking soda
¼ teaspoon salt
1 teaspoon cinnamon

Filling:

1 (8 oz.) and 1 to 3 oz. cream cheese, softened
1 cup powdered sugar
3 tablespoons butter, softened
1 ½ teaspoon vanilla

Cake:

Preheat oven to 350°. MIX WELL: eggs, sugar and pumpkin. SIFT: flour, baking soda, salt and cinnamon. Add dry ingredients to pumpkin mixture and beat well. Spread evenly onto a 15x10 inch jelly roll pan that has been lined with wax or parchment paper. If using wax paper, it is a good idea to lightly grease the paper because it sometimes sticks to the cake. When cake is done (approximately 15 minutes), turn cake onto a clean dish towel that has been dusted with powdered sugar. Roll cake up lengthwise and let cool (rolled up).

Filling:

While cake is baking, mix the cream cheese, powdered sugar, butter and vanilla until creamy. Unroll cooled cake and spread filling over surface. Re-roll cake and refrigerate for several hours or freeze. To serve, cut about ½ inch from each end of the roll and cut in slices. Refrigerate leftovers.

NOTE: If you do not have a jelly roll pan, just use a cookie sheet with ½ to 1 inch sides.