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## *P*UMPKIN ROLL

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*2/3 c. pumpkin*  
*1 tsp. baking soda*  
*1 tsp. salt*  
*1/2 tsp. cinnamon*  
*3 eggs*  
*1 c. sugar*  
*3/4 c. flour*

*pecans (optional)*  
*Filling:*  
*1 (8-oz.) pkg. cream cheese*  
*1 c. powdered sugar*  
*1 tsp. vanilla*  
*2 T. butter*

Mix first 8 ingredients together to make a cake mixture and pour onto cookie sheet that has been sprayed with PAM. Use a cookie sheet with a shallow lip because the batter doesn't get very thick. Bake at 350° for 15 minutes. As soon as you take it out of the oven, run a spatula under it to make sure it is loose from the pan. Turn over onto a sheet of wax paper that has been sprayed with PAM. Spray another sheet of wax paper with PAM and place the PAM side against the cake. The cake will now be sandwiched between 2 sheets of wax paper. Roll up the cake while the cake is still hot starting from the narrow side as tight as you can. Put it in the refrigerator to chill. Cream together the filling ingredients. Once the cake has cooled, unwrap it and remove the entire sheet of wax paper on top. Spread filling over entire top of cake. Roll the cake loosely separating it from the bottom layer of wax paper as you roll it up. Refrigerate again to harden the filling. Slice it like a roll. Can sprinkle powdered sugar over it. Makes 10-12 servings.

*Barbara Huffman*

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