

PUMPKIN ROLL



375°
15 minutes
15 X 10 Jelly Roll Pan
Greased & floured wax paper

1. Sift on a dish towel 1/4 cup powdered sugar.
2. Line 15 X 10 jelly roll pan with greased & floured wax paper.*
3. Sift together in small bowl:
 - 3/4 cup flour
 - 1/2 tsp baking powder
 - 1/2 tsp baking soda
 - 1/2 tsp cinnamon
 - 1/2 tsp ground cloves
 - 1/4 tsp salt
4. In large bowl, beat with an electric mixer:
 - 3 eggs
 - 1 cup sugar
 - 2/3 cup pumpkin
5. Stir flour mixture into pumpkin mixture.
6. Spread evenly in pan.
7. Bake 13-15 minutes or when top of cake springs back when touched.
8. **IMMEDIATELY** loosen and turn cake on towel and **IMMEDIATELY** remove wax paper. **IMMEDIATELY** roll with towel. (like a jellyroll).

FILLING:

1. Beat together in a small bowl:
 - 8 ounces of cream cheese
 - 1 cup sifted powdered sugar
 - 6 T softened butter
 - 1 tsp vanilla
2. Carefully unroll cake. Remove towel.
3. Spread cream cheese mixture over cake. Re-roll and wrap in plastic wrap. Refrigerate.
4. Sprinkle with powdered sugar.

*** To Grease Pan---- "cake plop"**

1. Melt 1 T. butter or margarine in the microwave
2. Mix into melted butter 1T. oil and 1 T. flour (consistency is like a paste).
3. Use pastry brush and brush butter mixture over entire pan