



Pumpkin Roll

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Associate Registrar

ROLL:

- 3 eggs
- $\frac{2}{3}$ cup pumpkin
- 1 teaspoon baking soda
- 1 $\frac{1}{2}$ teaspoon cinnamon
- 1 cup sugar
- 1 teaspoon salt
- $\frac{3}{4}$ cup flour

FILLING:

- 6-ounce cream cheese, softened
- 2 teaspoons oleo
- 1 teaspoon vanilla
- 1 cup powdered sugar

DIRECTIONS:

1. Line cookie sheet or jelly roll pan with greased waxed paper.
2. Mix all ingredients for the roll together and spread evenly over wax paper.
3. Bake at 350 degrees for 20 minutes.
4. Remove from oven, sprinkle with powdered sugar.
5. Flip over on a towel and remove wax paper.
6. Roll up with towel and let cool.
7. Mix all ingredients for the filling.
8. Unroll and spread with filling. Roll up and refrigerate.