

PUMPKIN ROLL

Ingredients:

- 3 EGGS
- 1 CUP SUGAR
- 2/3 CUP PUMPKIN
- ¼ CUP FLOUR
- 1 TEASPOON BAKING SODA
- 2 TEASPOONS PUMPKIN PIE SPICE OR CINNAMON

FILLING:

6 oz cream cheese at room temperature
¾ cup powdered sugar
1.2 tsp vanilla

Please remember our team if you have family or friends who are wanting to buy or sell a home.

WE APPRECIATE REFERRALS!

DIRECTIONS:

Beat eggs 5 minutes. Gradually add sugar & pumpkin. Beat well. Add dry ingredients and beat well. Pour into greased and floured 13 x 9 inch cookie sheet. Bake at 375 ° for 15 minutes. Cover clean dish towel or wax paper with powdered sugar. Take cake out of oven and put on towel. Roll up towel and cake from the long end & refrigerate for twenty minutes. Beat together filling ingredients. Take cake out of refrigerator and unroll. Spread filling on cake. Roll cake and filling. Wrap in foil and refrigerate.



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