

Pumpkin Roll

Ingredients

1 cup sugar

$\frac{3}{4}$ cup flour

3 eggs

$\frac{1}{2}$ tsp. cinnamon

1 tsp. baking soda

$\frac{2}{3}$ cup pureed pumpkin

Directions

Mix well and pour into a 12" x 18" waxed paper lined jellyroll pan. Bake 15 minutes at 375°. Dust a cotton kitchen towel with powdered sugar. Remove from oven and flop onto the kitchen towel. Remove the wax paper. Roll the towel and the pumpkin roll together and let them cool. While cooling mix together the cream cheese frosting. Unroll pumpkin roll, and frost with cream cheese frosting. Again roll up pumpkin roll and the frosting (without the towel) and wrap in foil. Refrigerate until serving. Dust with powdered sugar before slicing. Slice in $\frac{1}{2}$ inch slices.

Cream Cheese Frosting

8 oz cream cheese

1 cup powdered sugar

1 tsp. vanilla

2 tbsp. butter

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FARMS**

