

PUMPKIN ROLL....

2/3-CUPS PUMPKIN  
3-EGGS

1-CUP SUGAR  
1-tspn LEMON JUICE

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3/4-CUP ALL PURPOSE FLOUR

1-tspn BAKING POWDER

1/2-tspn SALT

2-tblspns CINNAMON

1-tspn ginger

1/2-TSPN NUTMEG

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1-CUP PECANS FINELY CHOPPED(OPTIONAL)

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SOME POWDERED SUGAR, TO PUT ON TOWEL OR PILLOWCASE

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FILLING.....

1-CUP POWDERED SUGAR

8oz. CREAM CHEESE

1/4-CCUP BUTTER OR MARGARINE

1/2-tspn VANILLA EXTRACT

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BEAT THE 3-EGGS AT HIGH SPEED UNTIL PALE YELLOW. SLOWLY ADD 1-CUP SUGAR.

**STIR**IN THE PUMPKIN & LEMON JUICE. COMBINE DRY INGREDIENTS & FOLD INTO PUMPKIN MIX. POUR ONTO BAKING SHEET THAT HAS BEEN GREASED & FLOURED. (SPRINKLE WITH NUTS) BAKE AT 375° FOR 15-MINS. INVERT ONTO POWDERED SUGAR TOWEL OR PILLOW CASE. ROLL & COOL(JELLYROLL) STYLE. MIX FILLING.

UNROLL & SPREAD FILLING ONTO FLAT PUMPKIN ROLL. RE-ROLL & CHILL. GARNISH AS DESIRED..SUGGESTIONS ..MINCED NUTS..SIFTED POWDERED SUGAR.

HOPE YOU ENJOY.

LOVE

STOWE