

Pumpkin Roll

Serves about 8

Cake-Beat eggs and sugar then add rest of ingredients:

3 eggs

2/3 cup pumpkin

2 tsp cinnamon

1/2 tsp nutmeg

1 cup sugar

1 tsp baking soda

1 tsp ginger

3/4 cup flour

Grease a 10 x 15 jelly roll pan. Line pan with wax paper. Grease and flour wax paper. Pour batter in and smooth until even. Bake at 375 degrees for 15 minutes. Turn onto a dish towel sprinkled well with powdered sugar. Roll up and cool for 15 minutes.

Filling-Beat until fluffy:

2 cups powder sugar

4 Tablespoons butter

1 (8oz) cream cheese,

1 tsp vanilla

Spread filling on cake. Re-roll.

Wrap in wax paper. Freeze.

Slice while frozen, then serve.

