

Pumpkin Roll

Avon Club archives

Ingredients:

- 3 eggs
- 2/3 cup pumpkin
- 3/4 cup flour
- 1 cup sugar
- 1/2 teaspoon cinnamon
- 1 teaspoon baking soda

Directions:

Mix all ingredients together. Pour on greased wax paper-lined 10x15 jelly roll pan. Bake at 375 degrees for 15 minutes. After removing from oven, dump upside down on granulated sugar covered linen type dish towel. Remove wax paper and roll up like jelly roll, towel and all. (Roll up so it's long and thin, not short and fat....) Let cool until just warm to the touch. Unroll, remove towel, spread filling.

Filling:

- 1 cup powdered sugar
- 2 tablespoons butter, room temperature
- 3/4 teaspoon vanilla
- 8 ounces cream cheese, room temperature

Directions:

Mix all ingredients together. Re-roll and refrigerate or freeze. Sprinkle with powdered sugar before serving. Yield one 10 inch roll.