

Pumpkin Roll

BY: *RuthAnn Zimmerman*

3 well beaten eggs
1 cup sugar
2/3 cup pumpkin puree
1/4 tsp baking powder
1 tsp baking soda
2 tsp cinnamon
1/2 tsp salt
1 tsp vanilla
3/4 cup flour (all purpose)

Mix all together until smooth, I just use my whisk and whip it well.

Pour unto a parchment paper lined jelly roll pan, I grease my parchment paper before pouring the batter onto it.

bake at 350F for 10-15 minutes until the roll is firm to the touch. It will be thin and won't take long to bake..

Prepare a kitchen towel by sprinkling it with powdered sugar, When the pumpkin roll is done baking flip it onto the dish towel and remove the parchment paper, then sprinkle that side with powdered sugar too. Roll up the pumpkin roll with the dish towel, and put it into the refrigerator to cool. This 'trains' the pumpkin roll into the shape that you'll want it to keep.

After it has cooled for 4-6 hours unroll it, spread with the filling and roll it up again. this time without the dish towel.

Now for the biggest tip of all.... wrap it up in tin foil and put it into the freezer before slicing it. After 12 hours you can slice it perfectly. It never freezes completely solid but hard enough to make slicing a breeze! after its sliced i put mine back into the freezer and remove 20-30 minutes before serving!!.

Filling:

8 oz cream cheese
4 oz butter
1/2 tsp vanilla
pinch of salt
1 cup powdered sugar

Whip until fluffy and light!

