Pumpkin Roll

At Thanksgiving, everyone has their dish. We know that Nana will do the chicken and dressing, Aunt Alisa will do the sweet dinner rolls, and this one is Aunt Ky's. This, like many of our favorites, are slight variations from the recipe on the back of the package: Libby's Pure Pumpkin can. Since we grow sweet potatoes more often than pumpkins, Aunt Ky has used them to make this recipe as well. She cooks, mashes, then cools ³/₄ cup sweet potatoes instead of pumpkin and uses ³/₄ cup of sugar instead of 1 cup.

Ingredients

<u>Cake</u>

powdered sugar to sprinkle 34 cup flour 12 teaspoon baking powder 12 teaspoon baking soda 12 teaspoon ground cinnamon 12 teaspoon ground clove 14 teaspoon salt 3 large eggs 1 cup sugar 2/3 cup canned pumpkin

Filling

1 - 8-ounce bar cream cheese, softened
1 cup powdered sugar
6 tablespoons butter, softened

1 teaspoon vanilla

powdered sugar to garnish





Instructions Cake

- Preheat oven to 375 degrees Fahrenheit.
- Grease a cookie sheet and line with wax paper. Grease and flour the paper.
- Sprinkle a thin cotton kitchen towel with powdered sugar.
- Mix dry ingrédients.
- Beat eggs and sugar in a separate bowl until thick.
- Beat in pumpkin.
- Stir in dry ingredients.
- Spread evenly on cookie sheet.
- Bake for 13-15 minutes or until the cake springs back when touched.
- Immediately loosen and turn cake onto kitchen towel with the powdered sugar.
- ✤ Carefully peel off paper.
- Roll up cake and towel together starting with the narrow end. Cool on wire rack.

Filling

- Beat ingredients until smooth.
- Carefully unroll the cake, remove towel, spread the filling completely over the cake.
 Reroll the cake.
- Wrap in plastic wrap, and refrigerate at least one hour.

Sprinkle with powdered sugar before serving.

"O taste and see that the LORD is good: blessed is the man that trusteth in him." Psalm 34:8