



Pumpkin Roll



Cake Ingredients

Sugar	1 cup
Flour	3/4 cup
Pumpkin (Canned *Pure Pumpkin)	2/3 cup
Eggs	3
Pumpkin Pie Spice	1 tsp
Vanilla	1 tbsp
Baking Soda	1 tsp

Filling Ingredients

Cream Cheese	8 oz
Almond	2 tsp
Powdered Sugar	1 cup
Butter	2 tbsp

****Cake

1. Mix together cake ingredients
2. Grease parchment paper in roll pan
3. Pour mixed cake into greased parchment pan
4. Bake 15 min at 375 - watch the last few minutes to not over bake
5. Remove Cake from pan and onto towel (Flip Cake out of pan)
6. Remove parchment paper and roll cake and towel - Leave cool
7. Unroll and spread in filling
8. Re-roll - Use caution to roll slowly

**** Filling

1. Mix together all ingredients *

*Soften cream cheese & butter at room temperature for easy mixing