

Pumpkin Cake Roll w/Cream Cheese Filling

Powdered Sugar for sprinkling on Paper Towel

¾ cup all-purpose flour

½ tsp. baking powder

½ tsp. baking soda

½ tsp. ground cinnamon

½ tsp. ground cloves

¼ tsp. salt

3 large eggs

1 cup white sugar

2/3 cup 100% pure pumpkin (1—15oz can does a double batch)

Filling: (**I mix 1 batch of frosting per double batch...very plenty**)

1—8 oz cream cheese softened (can use Neufchatel cream cheese)

1 cup powdered sugar

6 Tbsp. butter softened

1 tsp. vanilla extract

Preheat oven to 375. Grease a jellyroll pan (15x10) w/REAL BUTTER.

Line the jelly roll pan w/Wax Paper. Butter the wax paper. (Generously!!)

Mix all the ingredients into mixing bowl.

Pour into jellyroll pans (not to the edges.....but spread fairly evenly)....Bake for 15 minutes....check the cake w/a toothpick to see if done in middle and proceed.

Once cake is done...let sit in pan for 5 minutes.....have paper towel laid on counter and sprinkle the towel **generously** w/powdered sugar. You will flip the cake over onto the towel and peel away the waxed paper. You will then roll up the cake into the paper towel. Check after 20 minutes to see if fairly cool. Should be slightly warm to touch before spreading the frosting.

Spread w/the cream cheese mixture. Then cut to how you plan to freeze and freeze away....