

CUT ALONG DOTTED LINE ✂

Roll:

1. Preheat the oven to 350° F. Grease and flour a 10"x15" jelly roll pan.
2. Beat sugar, eggs, pumpkin, flour, baking soda, salt, and cinnamon until well mixed.
3. Pour pumpkin mixture evenly into prepared pan. (Optional: Sprinkle chopped nuts over top of mixture after poured into pan.)
4. Bake for 15 minutes. Then remove carefully and turn out on dish towel

Filling:

1. Beat together all ingredients thoroughly until smooth.

5. Meanwhile, make filling below, then spread on roll, leaving 1/2" margin all around. Reroll, place seams side down on serving dish, cover, and refrigerate until ready to serve. (Optional: Sprinkle top with powdered sugar just before serving.)

pre-sprinkled with powdered sugar. Roll up lengthwise. Leave in towel for 5-10 minutes. Unroll and let cool.

DIRECTIONS

Blue Mountain

FOLD ALONG SOLID LINE 🖱

PUMPKIN ROLL

Makes 10-12 servings

INGREDIENTS

Roll:

- 1 c. sugar
- 3 eggs
- 2/3 c. pumpkin purée (canned or fresh)
- 3/4 c. flour
- 1 t. baking soda
- 1 t. salt
- 1/2 t. cinnamon
- Finely chopped walnuts, optional
- Powdered sugar, optional



Filling:

- 2 T. butter, softened
- 1 (8-oz.) package cream cheese, softened
- 1 c. powdered sugar
- 1 t. vanilla