



PUMPKIN ROLL

From the kitchen of Mom Dudley

Ingredients:

- 1 29oz Can Pumpkin
- 1 12oz Can Carnation Milk
- 3/4 cup Sugar
- 3 Eggs, beaten
- 1 tsp Cinnamon
- 1 Yellow Cake Mix (no pudding)
- 1 cup Pecans, chopped
- 2 Sticks Oleo (melted & cooled)
- 1 8 oz Cool Whip

Filling:

- 1 1/2 cups Powdered Sugar
- 1 8 oz Cream Cheese
- 5 1/2 Tbsp Butter
- 1 1/2 tsp Vanilla
- Milk

Directions:

Beat eggs on high 5 minutes. Gradually beat in sugar. Add pumpkin and lemon juice. Sift dry ingredients and fold in. Spread in a greased 15 x 10 Jelly Roll Pan lined with wax paper. Top with nuts.

Bake 350 ° 13 - 15 minutes. Turn onto towel which has been covered with powdered sugar. Start with short end and roll cake and towel together. Cool and unwrap. Spread filling and re-roll.

Filling:

Mix together adding just enough milk to make a stiff spreading consistency. Spread on unrolled cake and re-roll. Refrigerate until firm.

Keeps well and may be frozen