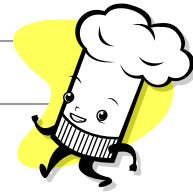


---

# Alabama Fall Pumpkin Roll

---



## Cake Layer

3 eggs

½ tsp. cinnamon

2/3 c. pumpkin

1 tsp. baking soda

¾ c. All Purpose Flour

1 c. sugar

10" x 15" jellyroll pan

Mix ingredients above by hand in pourable container. Then spray jelly roll pan WELL with non-stick cooking spray. Place wax paper in sprayed pan. Saturate wax paper with spray. Pour mixture into pan and spread very thin. Cook in 375 degree preheated oven for approximately 15 minutes. The cake will be slightly brownish on top. Cool 10 minutes or so.

While this is cooking, sprinkle dishtowel with a generous amount of powdered sugar. Invert cake onto powdered sugar cloth. Fold the dishtowel edges around the cake and roll it up including the dishtowel to set the shape. Cool in towel until completely cool.

**Icing Layer**

2 Tbsp. butter at room temperature  
8 oz. package of cream cheese at room temperature  
½ tsp. vanilla  
1 c. powdered sugar  
Alabama pecans

Cream butter and cream cheese with mixer until smooth. Add vanilla and powdered sugar and mix until smooth. If you wish, add ½ cup chopped Alabama pecans to icing such as Priesters, Whaley, Louisville or Tucker.

Gently unroll the towel. The cake may crack a little. Spread filling all the way to the edge. Then roll up jellyroll style wrap in wax paper, then foil if you wish to freeze and serve. Or serve immediately!