

# TIM FARMER'S COUNTRY KITCHEN

## PUMPKIN ROLL

*2/3 cup can pumpkin  
2 eggs + 1 egg  
3/4 cup flour  
1 cup sugar  
1 teaspoon baking soda*

Mix together Pumpkin and 2 eggs. Add in flour, sugar and soda. Add last egg at end and mix until smooth. Pour on small cookie sheet with sides (with wax paper to prevent sticking) and bake 350 degrees for 25 minutes. Let cool.

### ***Cream Cheese Filling***

*1 package of cream cheese, softened  
6 tablespoons butter, softened  
1 teaspoon vanilla  
1 cup powdered sugar*

Combine all ingredients with hand mixer until smooth. Once cake has cooled, flip out of pan onto new piece of wax paper. Cover end to end with cream cheese filling. Using wax paper, start to roll pumpkin roll up, bringing up the other side to seal at the end. Place in freezer until solid. Slice off rounds and serve..

