

# Pumpkin roll

3/4 cup flour

3/4 cup sugar

2/3 cup canned pumpkin

3 eggs

1 teaspoon baking soda

1/2 teaspoon ground cinnamon

Cream Cheese Filling ( recipe follows)

**Line** 15x10x1 in. Baking pan with waxed paper. Spray with nonstick cooking spray.

**Mix** all ingredients until smooth. Spread evenly in prepared pan.

**Bake** at 350F for 15 minutes. Generously sprinkle cloth towel with powdered sugar. Invert cake onto towel. Roll up cake in towel starting with short side. Cool completely on wire rack.

**Prepare** Cream Cheese Filling.

**Unroll** cake. Spread with Cream Cheese Filling; reroll. Wrap with plastic wrap. Freeze for 3 hours or until firm. Let stand at room temperature 15 minutes before slicing. Makes 10 servings

## *Cream Cheese Filling*

1 pkg.(8oz.) Fat free cream cheese

1/4 cup sugar

1 teaspoon vanilla

Beat cream cheese with electric mixer on medium speed until smooth. Add sugar and vanilla, mixing just until blended.

Per serving: 1 slice Calories: 160cal Fat: 2g Cholesterol: 65mg