

Cream Cheese Filled Pumpkin Roll



3 large eggs
1 cup sugar
2/3 cup canned pumpkin
3/4 cup biscuit mix (Bisquick)
2 tsp. cinnamon
1 tsp. pumpkin pie spice
1 cup chopped pecans
2-3 tblsp. powdered sugar
1 8-oz. package cream cheese, softened
1/3 cup butter, softened
1 cup powdered sugar, sifted
1 tsp. vanilla extract

Preheat the oven to 375.

Grease the bottom and sides of a 15x10x1 inch jellyroll pan. Line the pan with wax paper and then grease the wax paper. Set aside.

Beat the eggs with a mixer at high speed until they become thick and pale. Gradually add 1 cup sugar and beat until soft peaks form and the sugar dissolves (this takes 2 to 4 minutes). Fold the pumpkin into the egg and sugar mixture.

In a separate small bowl, combine the biscuit mix and spices. Fold the dry ingredients into the pumpkin mixture making sure the dry and wet mixtures are well incorporated.

Spread evenly into the prepared pan. Sprinkle with chopped pecans. Bake for 13 to 15 minutes.

Just before removing the cake from the oven, sift 2-3 tablespoons of powdered sugar in a rectangle on a cloth towel (do not use a terry cloth for this step). Remove the cake from the oven and immediately turn it out onto the sugared towel. Carefully peel off wax

paper. Starting at the narrow end, roll up cake and towel together. Place the rolled cake and towel on a wire rack seam side down and allow to cool completely.

When the cake is completely cool, beat the cream cheese and butter at medium speed with an electric mixer until creamy. Add 1 cup powdered sugar and vanilla, beating until combined. Carefully unroll the cake and spread with cream cheese mixture. Re-roll without the towel.

Place on a serving plate, seam side down and chill for at least 2 hours. Dust with powdered sugar before serving.

Enjoy!

--Recipe from *Southern Living 1993 Annual Recipes*
Never Enough Thyme
<http://www.lanascooking.com>