



# Treat Time

Approximate Time: 60 minutes

**Prep Time:** 15 minutes

**Cook Time:** 15 minutes

**Cool Time:** 30 minutes

## “Admonition” Cake Sc-Roll

### Cake:

**3/4 cup all-purpose flour**

**1 teaspoon baking powder**

**1/2 teaspoon salt**

**2 teaspoons cinnamon**

**1 1/2 teaspoons pumpkin pie**

**3 eggs**

**1 cup granulated sugar**

**3/4 cup canned pumpkin**

**1 teaspoon vanilla extract**



### Filling:

**8 ounces cream cheese**

**6 tablespoons butter**

**1 teaspoon vanilla extract**

**1 cup powdered sugar**

### Decorating:

**Chocolate “licorice” twists**

**Extra powdered sugar**

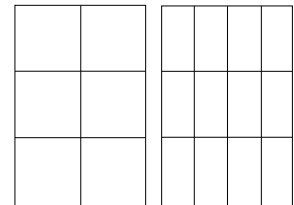
**Food coloring**

Prepare Cake: Sift together flour, baking powder, salt, cinnamon and pumpkin pie spice. Beat eggs and vanilla until foamy. Beat in sugar. Mix in pumpkin. Fold in dry ingredients. Bake in a greased jelly roll pan lined with wax paper that has been greased and floured. Bake at 375 degrees F for 15 minutes.

Sift some powdered sugar onto a slightly damp dishtowel. Turn cake onto towel. Peel off wax paper and roll up in towel. Chill in refrigerator until cool.

Prepare Filling: Beat all ingredients together until smooth and creamy.

Unroll cake and cut into 6 large or 12 small rectangles (see diagram).



**Treat Time:** Give each family member a rectangle on a piece of wax paper. Spread filling evenly over each rectangle. With the tip of a tooth pick dipped in food coloring, write an admonition (be honest, true, chaste, etc.) on your rectangle. Roll into a scroll and tie with a chocolate “licorice” twist. Sprinkle with powdered sugar.

**Closing Prayer and blessing on the food.**