

**Prep Time:** 15 minutes  
**Chill Time:** 15 minutes  
**Bake Time:** 30 minutes



**Ingredients:**

**Cake:**  
3/4 cup all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 teaspoons cinnamon  
1 1/2 teaspoons pumpkin pie spice  
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

**Instructions:** 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 "Seek Learning" on your rectangle. Roll into a scroll and tie with a chocolate "licorice" twist. Sprinkle with powdered sugar.

