

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. Roll into a scroll and tie with a chocolate "licorice" twist. Sprinkle with powdered sugar. Eat!

