

# PAM'S PUMPKIN ROLLS



Recipe compliments of  Viking Village  
FOODS

## PUMPKIN MIXTURE

- 3 eggs
- 2/3 cup pumpkin
- 1 tsp. baking soda
- ½ - 1 tsp. cinnamon
- 1 cup sugar
- ¾ cup flour

## FILLING

- 8oz. cream cheese (softened slightly)
- 1 cup powdered sugar
- 2 tbsp. margarine (softened slightly)
- 1 tsp. vanilla

Mix all of the "Pumpkin Mixture ingredients together. Take a cookie sheet with sides and grease with Crisco. Then cover the pan with wax paper. Next, grease the wax paper. Pour the pumpkin mixture on the cookie sheet. Bake at 375 for exactly 14 minutes, no longer.

Have a tea towel or lint-less towel laid out and dust with powdered sugar. Take the pumpkin mixture when cool and flip onto tea towel. Remove the wax paper. Roll the pumpkin with the tea towel inside, dusting with powdered sugar as rolling. Let cool. I like to refrigerate my baked pumpkin sheet flat for an hour.

Mix all the "Filling" ingredients together using an electric mixer. Unroll the pumpkin mixture from the tea towel. Spread with the filling and then re-roll. Wrap in foil or plastic wrap. Freeze or refrigerate to set the filling. Just before serving, slice and place on a plate.

Enjoy - better than pumpkin pie!

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