

PUMPKIN ROLL

For the cake:

- 1 **TSG Apple Cake Mix**
- 1 1/4 cup canned pumpkin
- 2 eggs
- 1 cup chopped walnuts
- powdered sugar for dusting

For the filling:

- 8 oz cream cheese
- 1 cup powdered sugar
- 1 cup Cool Whip
- 2 Tbsp milk
- 1 tsp vanilla

Cake:

1. Combine first 3 ingredients and pour into greased parchment or foil lined bar pan or cookie sheet with sides. Cover top with walnuts.
2. Cook at 375° for 20 minutes or until fork comes out clean.
3. Sprinkle top of cake generously with powdered sugar and carefully flip onto a towel.
4. Roll up around towel and set aside to cool.

Filling:

1. Whip ingredients until smooth.
2. When cake is cool, unroll and spread the filling over top then roll again.
3. Wrap in saran wrap or foil and store in refrigerator.
4. Cut into slices when ready to serve.