

Cinnamon Pumpkin Roll

Directions

- 1. Beat three eggs until blended.
- 2. Add one package of Pantry Shelf Golden Pumpkin Muffin Mix. Mix until dry ingredients are moist.
- 3. Pour batter into 10 by 15 inch jelly roll pan which has been sprayed with pan coating.
- 4. Bake at 350° F for 20-25 minutes, or until cake pulls away from pan.
- 5. Carefully loosen edges from pan; turn out onto clean towel which has been well sprinkled with powdered sugar (use about 2 cups to coat towel).
- 6. Beginning at narrow end, roll up cake. Let cool.
- 7. Sprinkle ½ teaspoon cinnamon into a container of frozen topping. Stir.
- 8. Carefully unroll cake and spread with frozen topping.
- 9. Firmly roll up cake.
- 10. Dust with any remaining powdered sugar.
- 11. Cut into 1-inch slices. 12-15 servings.