

MIX TOGETHER:

3 eggs

1/2 tsp. cinnamon

2/3 cup pumpkin

3/4 cup flour

1 cup sugar

1 cup chopped nuts

1 tsp. baking soda (reserve for on cake batter)

DIRECTIONS

Line 10" x 14" jelly roll pan (or cookie sheet w/sides) with wax paper.

Spray with PAM.

Pour cake batter into pan, sprinkle with nuts and bake at 375 degrees for 15 minutes.

Empty baked cake out onto a cloth coated with 10X sugar. Roll up from short end and let set 30 minutes.

FILLING:

8 oz. cream cheese

3/4 tsp. vanilla

2 tbsp. margarine

2/3 cup brown sugar

Mix together thoroughly and spread onto unrolled cake. Roll cake back up into a cake roll and refrigerate for 1 hour before serving or overnight. Cut slices with a bread knife.