

“Pumpkin” Roll Delight

I was removing the last of the Thanksgiving leftovers from the refrigerator in the kitchen when I was reminded that there was still a cassorole dish of squash left in the spare refrigerator. I just hate throwing out food but knew that I wouldn't get the last of it used up in our leftover meal so I made a “pumpkin” roll with the leftover squash...before long, all of my non-squash eaters were happily consuming squash even though they didn't know it.



If you haven't made a jelly roll before, don't feel intimidated. It's really quite easy.

Take 1 1/2 cups of puree pumpkin or squash

2 cups sugar

1 1/2 c flour

6 eggs

2 t soda

2 t cinnamon

Mix together. Spread into a jelly roll pan the has been generously greased and floured. Bake for 22 minutes in a 350 oven. While it is baking lay a large kitchen towel out on your table and sprinkle powdered sugar all over it.

Let your pumpkin roll cool in the pan for a bout 5 minutes.

Gently lift the edges from the pan, then tip in over onto your towel. You may have to help it out by using a pancake flipper to ease it out onto your towel.



Fold the edge of the towel over the jelly roll. Now roll the towel and cake into a jelly roll form. It's okay that you squish the jelly roll as you go. Now it should look like this.



Let it cool for an hour or two. Then mix up the frosting.

2 T butter or margarine
8 oz softened cream cheese
2 t vanilla
2 1/2 cups powdered sugar

Now unroll the roll and spread the frosting on the inside.



Now reroll the jelly roll up. The frosting acts like a glue and it will hold together by itself. Most people roll their jelly rolls up the opposite direction. I don't. I roll them this way because when we cut a piece off, it is a more appropriate serving size.

I make these quite often, especially in the spring when the chickens are laying lots of eggs. It's a huge hit with my sweet loving family. If you haven't made a jelly roll before, don't be afraid to try it. It honestly isn't much more work than making a regular pan of bars....but oh doesn't it look like more tempting than regular bars.