

My Favorite Holiday Recipe

Everyone has their favorite holiday recipes, whether it be a dinner recipe or a dessert recipe, we all have that special one. For me it was always my mother's pumpkin roll recipe that she would make every year after Thanksgiving.

What makes this recipe so special is the fact that my mother would make so many of these pumpkin rolls, and on Christmas eve she would visit long time family friends, people that she loved dearly, people that she didn't get to see often and people that she knew were going through a tough holiday and give them one of her special pumpkin rolls. I remember every year making many stops on the way to my aunt's house for our Christmas eve party and having a bag or box full of these pumpkin rolls for my mom to give out, each with someone's name on them.

My mother was a very special woman with a very kind and caring heart. I look up to my mother and I want to follow in her footsteps so, this holiday season I want to share this recipe with you and others and hopefully you too can brighten someone else's holiday season just like my mother did.

INGREDIENTS:

- 3 Eggs
- 1 Cup Sugar
- 2/3 Cups Pumpkin
- 3/4 Cup Flour
- 3 Tsp Cinnamon
- 1/2 Tsp Salt
- 1 Cup Chopped Walnuts (Optional)
- 2 Cup Powdered Sugar
- 8 oz Cream Cheese
- 4 Tbs Soft butter
- 1 Tsp. Vanilla

INSTRUCTIONS:

Beat eggs at high speed for 5 minutes. Gradually add 1 cup sugar. Stir in 2/3 cup pumpkin: set aside. Mix flour, cinnamon and salt. Mix both mixtures until smooth. Spread onto a cookie sheet on wax paper. Top with nuts. Bake at 350° for 15 minutes. Beat Cream cheese, butter and vanilla until smooth. Set Aside. Put dish towel on table and spread powdered sugar on it. When the cake is done flip it onto towel and remove wax paper. Roll the towel and cake up together lengthwise. Let cool. After completely cool unroll and spread cream cheese filling. Roll cake back up like jelly roll. Wrap up in foil and freeze for at least 2 hours. May be served right out of freezer. Makes 2 rolls.

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