

X 계란샌들러드.

- 계란 냄비에서 # # # 썬다.
- 카운테르 + 버터드 섞는다

유가
크기/크기
제빙 바르고
대근한다

crisco 바르고
악스페이퍼 깔고.
얇게 붓는다

Annie's Pumpkin Roll

GREAT AMERICAN
RECIPES

Best Ever Cakes
and Pastries Card 9 Group 17



Preparation time: 25 min.
Baking time: 15 min.
Chilling time: 1 to 2 hrs.

Oven temperature:
375°F

Microwave cooking:
see other side

For one roll, 8 to 10 servings,
you will need:

- 3 eggs
- 1 cup sugar
- 3/4 cup canned pumpkin
- 3/4 cup all-purpose flour
- 1 tsp. baking powder
- 2 tsp. cinnamon
- 1 tsp. ginger
- 1/2 tsp. nutmeg
- 1/2 tsp. salt

Filling, recipe follows
Mint leaves, optional, for
garnish.
Orange slices, optional, for
garnish.

Filling:

Beat together 1 pkg. (8 oz.) soft
cream cheese and 4 Tbsp. butter
or margarine. Stir in 1 cup powdered
sugar and 1 tsp. vanilla extract,
blending until smooth.

Preparation:

1 In a large bowl, combine eggs
and sugar, beating well. Add pump-
kin, mixing until blended.

2 In a separate bowl, combine
flour, baking powder, spices and
salt. Add to egg mixture, mixing
well.

3 Spread batter into a greased
and waxed-paper lined 10-by-15-
inch jelly-roll pan.

4 Bake at 375°F for 15 minutes.
Remove from pan.

5 Cool for 15 minutes. Place cake
on clean tea towel. Cool 10 minutes
longer.

6 From 10-inch side, roll cake up
in towel. Set aside.

7 Meanwhile, prepare filling.

8 Unroll cake and place on plastic
wrap. Evenly spread filling over
cake. Roll up cake. Cover with
plastic wrap.

9 Place cake, seam-side down
and chill for at least 2 hours.

10 When serving, cut cake in even
slices. Garnish with mint leaves
and/or orange slices, if desired.

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This is a festive and impressive dessert, excellent for Thanksgiving
dining.

8 다시 돌돌만다. 2에 장이는 갖지않고
쳐내낸다.

9 냉장고 안에 넣었다가 썰어낸다.

8 계란과 설탕
9 위에 가리개를 해서 타이로하게 돌돌만다. 잘라 낸다.
10 다시 가리개 벗기고 채워넣는다