

PUMPKIN CAKE ROLL

3 eggs

1 c. sugar

$\frac{2}{3}$ c. mashed pumpkin

1 tsp. lemon juice

$\frac{3}{4}$ c. flour

1 tsp. baking powder

2 tsp. cinnamon

1 tsp. ginger

$\frac{1}{2}$ tsp. nutmeg

$\frac{1}{2}$ tsp. salt

1 c. finely chopped nuts

Powdered sugar

Beat eggs on high for 5 minutes, then beat in sugar. Stir in pumpkin and lemon juice. In separate bowl, mix flour, spices and salt. Fold in first mixture. Spread on greased and floured 15 x 10 x 1-inch pan and top with chopped nuts. Bake at 375° for 15 minutes. Turn out on towel sprinkled with powdered sugar. Starting at narrow end, roll cake and towel together; cool. Unroll and spread filling over cake.

(continued)

Filling:

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|------------------------------|----------------|
| 1 c. powdered sugar | 4 T. butter |
| 2 (3-oz.) pkgs. cream cheese | 2 tsp. vanilla |

Combine all ingredients and spread over cake. Roll and chill.

Sisters Cecile Clare and Virginia Lee Vanderlick

PRUNE CAKE

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| 2 c. sugar | 1½ tsp. salt |
| 3 eggs, beaten | 2 tsp. soda |
| 1 c. cooking oil | 1 c. buttermilk |
| 2 tsp. nutmeg | 1½ c. chopped pecans |
| 2 tsp. allspice | 1 c. cooked prunes, pitted and drained |
| 2 tsp. cinnamon | 1½ c. flour |
| 1½ tsp. cloves | |

Cream sugar and oil. Add eggs. Sift together flour, soda and spices. Dissolve soda in buttermilk. Beat egg mixture, adding dry ingredients alternately with buttermilk/soda. Add nuts and prunes and mix well. Pour batter into greased and floured bundt pan. Bake at 325° for 1 hour or until toothpick stuck in middle comes out clean.