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**Reader's Recipe  
Pumpkin Roll**

- |                    |                                |
|--------------------|--------------------------------|
| 3 eggs             | 1 tsp. baking powder           |
| 1 cup sugar        | 2 tsp. cinnamon                |
| 2/3 cup pumpkin    | 1 tsp. ginger                  |
| 1 tsp. lemon juice | 1/2 tsp. salt                  |
| 3/4 cup flour      | 1 cup nuts (pecans or walnuts) |

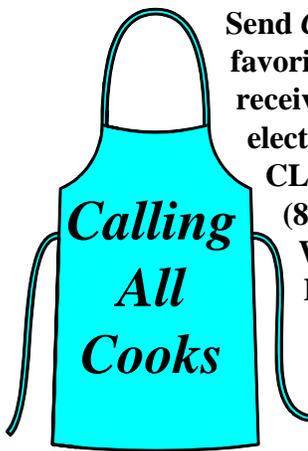
Beat eggs five minutes. Beat in sugar, pumpkin and lemon juice. Add spices, salt and flour to pumpkin mixture. Spread in greased 15" x 10" x 1" pan. Top with nuts. Bake at 300°F for 20 minutes. Sprinkle dish towel with powdered sugar. Turn out on cloth. Roll towel and cake together and cool. When cool, unroll and fill with filling. Reroll cake and freeze.

*Filling:*

- 1 cup powdered sugar
- 2-3 oz. pkgs. cream cheese

Beat until smooth.

*Submitted by Davine Shores*



Send *Current Light Flashes* your favorite recipe. If it's published, you'll receive a \$10 credit on your next WFEC electric bill. E-mail your recipe to [CLF@wfeca.net](mailto:CLF@wfeca.net), fax it to (850)263-3330 or mail it to West Florida Electric Cooperative, Dept. CLF, P. O. Box 127, Graceville, FL 32440-0127. Be sure your recipe includes specific amounts for ingredients and easy-to-follow instructions.

**December  
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**WFEC  
annual meeting  
draws record  
crowd**

**Salute to  
area veterans**

**Co-op gives  
back to the  
community**

**Ready for Y2K**

**Power  
Profile  
Featuring  
Avis Plair**

**Consumer  
Ads**

**Main Menu**

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**Consumer ads • Power Profile**

**Main Menu**