

## LEMON ANGEL ROLL

<i>1 pkg. 1-step angel food cake mix</i>	<i>1/2 c. margarine, softened</i>
<i>1 21-oz. can lemon pie filling</i>	<i>4 c. confectioners' sugar</i>
<i>1/2 c. confectioners' sugar</i>	<i>1 tsp. vanilla extract</i>
<i>8 oz. cream cheese, softened</i>	<i>1 c. confectioners' sugar</i>
	<i>1 to 2 tbsp. lemon juice</i>

Combine cake mix and pie filling in mixer bowl. Beat until well blended. Spread in ungreased 10x15-inch cake pan. Bake at 350 degrees for 20 to 25 minutes or until cake tests done. Invert onto towel sprinkled with 1/2 cup confectioners' sugar. Roll up cake in towel. Cool. Beat cream cheese and margarine in mixer bowl until light and fluffy. Add 4 cups confectioners' sugar and vanilla; beat until smooth. Unroll cake. Spread with cream cheese mixture. Roll as for jelly roll. Place on serving plate. Mix 1 cup confectioners' sugar with enough lemon juice to make of glaze consistency. Drizzle over cake roll. Yield: 16 servings.