

Swiss Roll

(home baking size for a half-sheet pan, 18" x 13")

Sponge:

160g all purpose flour
6 eggs
160g sugar
3 Tbsp warm water
3 tsp vanilla extract

Filling:

Fresh strawberries OR raspberry jam
Fresh cream, whipped

Finishing:

Powdered sugar

Method of Production

Preheat oven to 365 degrees. Line a half-sheet pan with parchment paper, brush with melted butter and dust with flour.

Whisk eggs and sugar together in an electric mixer until light and fluffy. Add the water and vanilla.

Sift in the flour, and fold in.

Pour the mixture into the prepared pan and bake for 15 minutes until cake is slightly springy and the edges have shrunk away from the sides of the pan.

Sift powdered sugar over a tea towel, turn cake onto towel and roll up. Once cool, unroll the cake. If using fresh strawberries, spread the whipped cream onto the sponge and place the strawberries on the whipped cream. If using raspberry jam, spread jam over the sponge, then spread the whipped cream. Roll up the cake. Dust with powdered sugar.