

Preparation time: 30 minutes

Cooking time: 10 minutes

Overall: 50 minutes

### Ingredients

3 Large eggs

100g Caster sugar

1 tsp Vanilla extract

115g Plain flour

150g Seedless raspberry jam

Plus: a little butter for greasing and 1 tbsp extra caster sugar for topping

### Method

1. Pre-heat your oven to 200°C, 180°C fan, gas 6
  2. Grease a swiss roll or deep baking tin with a little butter, and line the bottom with greaseproof paper
  3. Put the eggs, caster sugar, and vanilla extract in a large bowl over a pan of simmering water
  4. Whisk the ingredients together with an electric hand whisk until it is pale and creamy. The mixture will leave a trail when the whisk is lifted
  5. Remove the bowl from over the heat and whisk for another 5 minutes
  6. Sift in half the flour and fold in gently using a metal spoon
  7. Sift in the other half of the flour and fold in. Make sure there is no 'loose' flour in the mixture
  8. Pour into the prepared tin and level out with a spatula
  9. Bake for 10 minutes until risen and pale golden brown and firm
  10. While the sponge is cooking, place a damp tea towel on the work surface
  11. Cover the damp tea towel with some greaseproof paper and cover with the extra sugar
  12. Turn out the cake onto the sugared greaseproof, long edge towards you, and remove the greaseproof from the cake
  13. Cut a thin strip off both long sides and make a score top to bottom about 1 inch in from the right hand short edge
  14. Spread the jam all over the sponge
  15. Roll it up starting with the right-hand short edge making a tight roll
  16. Leave to cool
  17. Store In a an airtight container
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# Swiss Roll

Brigades @ Home – 26/03/2021

## Ingredients

3 Large eggs  
100g Caster sugar  
1 tsp Vanilla extract  
115g Plain flour  
150g Seedless raspberry jam

Plus: a little butter for greasing and 1 tbsp extra caster sugar for topping



## Utensils

Large bowl & Sieve  
Metal spoon & Spatula  
Swiss roll tin or Deep baking tin  
Electric hand whisk  
Greaseproof paper  
Saucepan  
Small bowl  
Oven gas 6, 180°C fan



## 1.

Grease the swiss tin and line the bottom with a circle of greaseproof paper



## 2.

Break the 3 large eggs into the large bowl



## 3.

Weigh the 100g of caster sugar into the large bowl with the eggs



## 4.

Add the 1 tsp of vanilla extract into the large bowl



## 5.

Whisk the ingredients over a saucepan of simmering water using the electric hand whisk

Whisk until the mixture is pale and creamy and leaves a trail when the whisk is lifted up



## 6.

Remove the bowl from over the saucepan and away from the heat

Whisk for a further 5 minutes



## 7.

Weigh the 115g of flour into the small bowl



## 8.

Sift half of the flour into the egg mixture and gently fold it in with the metal spoon



## 9.

Sift the other half of the flour into the egg mixture and gently fold it in with the metal spoon too

Make sure there are no loose bits of flour in the mixture



## 10.

Pour the mixture into the prepared tin and level off with the spatula

Bake for 10 minutes until pale golden and springy to the touch



## 11.

While the cake is cooking, put a damp tea towel onto the work surface



## 12.

Cover the tea towel with a sheet of greaseproof paper

Sprinkle the extra 1 tbsp of caster sugar over the greaseproof paper



## 13.

The cake is done when it is pale golden and springy

The next stages need to be done reasonably quickly to avoid the cake cooling too much



## 14.

Turn the cake out onto the sugared greaseproof paper

Remove the greaseproof paper from the bottom of the cake



## 15.

Cut a thin strip off both long sides

Make a score line down the tight-hand short edge about 2.5cm in – this will become the first turn of the swiss roll



## 16.

Spread the jam over the whole cake



## 17.

Use the score made in step 15 as the first roll. Roll the cake up tightly all the way

Leave the swiss roll to cool completely



## 18.

Enjoy

Store in an airtight container

