

Swiss Roll



Ingredients for Swiss Roll:

- 50g Self Raising Flour
- 50g Caster Sugar
- 3 Tablespoons Jam (e.g. Strawberry, Raspberries)
- 2 Eggs
- Greaseproof Paper
- Caster Sugar for Sprinkling on Top of Swiss Roll

You will need an oblong tin and a container to take your Swiss roll home in.

Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Grease and line a Swiss roll tin.
3. Crack the first egg into a small bowl, check for any shell before transferring it to a large glass bowl.
4. Crack the second egg into a small bowl, check for any shell and transfer this to the large glass bowl.
5. Whisk the eggs and sugar together using an electric whisk until thick and creamy.
6. Fold in the sieved flour gently using a metal spoon.
7. Pour the mixture into the lined tin being carefully not to knock the air bubbles out.
8. Bake in the oven for 8 to 10 minutes until golden brown. DO NOT overcook.
9. Transfer the jam into a small bowl and soften with a teaspoon.
10. Sprinkle some sugar onto the greaseproof paper.
11. Turn out the sponge onto the sugared greaseproof paper.
12. Trim the edges of the swiss roll using a large greenhandled knife.
13. Spread with jam.
14. Roll.
15. Allow to set before slicing.

