

Swiss Roll:

Ingredients:

- 2 Eggs
- 50g Caster Sugar
- 50g Self Raising Flour
 - 2-3 tbsp Jam
- Extra Sugar for Rolling

Equipment:

- Swiss Roll Tray
- Large Glass Bowl
- Electric Whisk
 - Table Spoon
 - Palette Knife



Method:

1. Pre-heat oven 200°C/Gas 6, Place the shelf at the top of the oven
2. Line a Swiss roll tin, 18cm x 30cm with greaseproof paper, sieve the flour onto a plate
3. Whisk the eggs and sugar until thick and leave a trail. Gently fold in the flour using a metal spoon. Pour mixture into the tin
4. Bake for 8 - 10 minutes until golden brown and firm. Do not overcook or it will break when you try and roll it up
5. While the cake is baking, spread the extra sugar over a piece of greaseproof paper.
6. When the Swiss roll is cooked tip it on to the sugared paper, peel off the lining paper. Trim the edges off.
7. Spread the jam quickly, and then roll it up, using the paper to help you. Cool on the wire rack