



**10** Sprinkle a large sheet of parchment paper evenly with a thin layer of sugar.



**11** Carefully turn the Swiss roll out of its pan onto the sugar, so it lies upside down.



**12** Leave to cool for 5 minutes, then carefully peel the parchment from the cake.



**13** If the jam is too thick to spread, warm it gently in a small pan.



**14** Spread the jam evenly over the top of the cake, being sure to reach all the edges.



**15** Make an indent with the back of a knife along one short side, 3/4in (2cm) from the edge.



**16** With the indented side facing you, carefully start to roll the cake up, being gentle but firm.



**17** Use the parchment paper to keep the cake tightly rolled and in shape. Leave to cool.



**18** Peel off the parchment and place the cake, seam-side down, on a serving plate. Sprinkle with sugar. **STORE** It will keep in an airtight container for 2 days.

# Roll Cake

Malihe Zarif

There is a trick to rolling up a Swiss roll—follow these simple steps and yours will come out perfectly every time



SERVES  
8-10



20  
MINS



12-15  
MINS



8 WEEKS,  
UNFILLED

## Ingredients

- 3 large eggs
- 1/2 cup sugar, plus more to sprinkle
- 1 tsp pure vanilla extract
- pinch of salt
- 1/2 cup all-purpose flour
- 1/2 tsp baking powder
- 6 tbsp strawberry jam, raspberry jam, or chocolate-hazelnut spread



**1** Preheat the oven to 400°F (200°C). Line the jelly roll pan with parchment paper.



**2** Set a bowl over a pan of simmering water; the base of the bowl shouldn't touch the water.



**3** Whisk the eggs, sugar, vanilla, and salt with a hand mixer or whisk for 5 minutes, until thick.



**4** Test the mixture is ready: drips from the beaters should stay formed for a few seconds.



**5** Remove the bowl from the pan. Place it on a work surface. Whisk for 1-2 minutes until cool.



**6** Sift in the flour, baking powder, and salt over the egg mixture and fold in very gently.



**7** Pour onto the pan and level into the corners, smoothing the top with a palette knife.



**8** Bake for 10-12 minutes, until firm and springy to the touch of a finger.



**9** Check that the cake has shrunk away from the sides of the pan; this shows it is ready.