Swiss Roll

Ingredients

3 large eggs
75g caster sugar
75g SR flour
2/3 tablespoons of jam
25g caster sugar to coat outside

Equipment

Red bowl
Mixing bowl
Sieve
Electric hand mixer
Table knife
Savoury spoon
Swiss roll tin
Baking Tray

Method

Start

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Light oven gas 7/200c. Grease and line Swiss roll tin.

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Crack one egg at time using a knife into a red bowl. Place **eggs** into a mixing bowl, whisk with electric mixer doubles in size.

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Whisk 75g sugar until mixture becomes thicker. Sieve in flour, gently fold into mixture with a savoury spoon. Pour into Swiss roll tin.

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Bake for 7-10 minutes until golden brown and firm to touch.

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While the cake is cooking, sprinkle a piece of greaseproof paper with sugar.

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Turn the cake onto the paper remove the greaseproof paper, spread the jam over the cake. Roll up the sponge.

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Stop