



## How To Guide

## Chocolate Swiss Roll

### What you need

#### FOR THE FILLING:

- 3 eggs
- 100g caster sugar
- 75g plain flour
- 25g cocoa
- 1 tablespoon hot water
- Caster sugar for dredging

#### FOR THE FILLING:

- ½ - ¾ x 340g jar jam, eg cherry
- 33 x 23.5cm swiss roll tin, lined with baking parchment

### Instructions

1. Set the oven to 200°C or Gas Mark 6.
2. Whisk together the eggs and sugar until the mixture is very thick and a trail is left when the whisk is lifted out of the mixture.
3. Sift over the flour and cocoa and add 1 tablespoon hot water, then fold the ingredients together.
4. Pour the mixture into the lined tin and tilt the tin to spread the mixture out to the edges.
5. Bake the Swiss roll in the centre of the oven for 10-12 minutes, until it is just set to the touch.
6. While the cake is baking, dredge a sheet of baking parchment with caster sugar.
7. As soon as the cake comes out of the oven, tip it out onto the baking parchment, trim away the edges if they are crispy, and mark a line just in from one of the shorter sides, not cutting all the way through.
8. Spread the jam over the cake, then using the baking parchment, and starting from the side with the line marked on it, roll it up as tightly as possible.

The roll may be kept wrapped in the paper for a few minutes to help it hold its shape, then remove the paper and leave it to cool completely.