

YR 8 - Swiss Rolls - Work in pairs

Ingredients

75g SR Flour
3 eggs
75g Sugar 2 - 3
Tablespoons of
Jam
Extra sugar for
rolling
Oil

Equipment

- Swiss roll tin
- Greaseproof paper (2 x A4)
- Electric hand mixer
- Palette knife
- Sieve
- Large mixing bowl
- Spatula
- Sharp serrated knife
- Pastry brush
- Plastic tray

Method

1. Pre-heat oven to 200C/Gas 6.
2. Brush oil on Swiss roll tin, add greaseproof paper, then brush that with oil too.
3. Whisk eggs and sugar in bowl until thick and creamy and doubled in size.
4. Sieve flour into the same bowl. 5. Fold in flour with spatula using figure of 8 - until totally mixed.
6. Pour mixture into Swiss Roll Tin and bake for 8-10 minutes.
7. Whilst cake is baking put another piece of greaseproof on clean work surface and sprinkle on sugar.
8. When cooked, tip Swiss roll onto sugared paper. Peel off paper.
9. Spread jam onto cake with palette knife.
10. Roll up the cake. Cut into 8 slices and take $\frac{1}{2}$ each. Put in plastic tray and leave to cool before putting lid on.