

Swiss roll

Recipe

2 eggs

50g / 2oz caster sugar

50g / 2oz flour

4 tablespoons jam

Extra sugar for rolling

Equipment

2 sheets of grease proof paper

Swiss roll tin

Mixing bowl

Electric whisk

Small bowl

Knife

Table spoon

METHOD

1. Collect equipment
2. Light oven Gas 6 or 200C
3. Line the Swiss roll tin
4. Whisk eggs and sugar until thick and foamy
5. Gently fold in the flour
6. Pour mixture into prepared tin.
7. Bake for 8—10 minutes until lightly brown
8. Put a sheet of greaseproof on the worktop and sprinkle with sugar.
9. Tip baked Swiss roll onto the paper.
10. Remove greaseproof paper and trim the crusts off the Swiss roll.
11. Spread with jam and roll up.



Your Swiss roll must be in the oven by...