

JUNIOR BAKE OFF

Original recipe by: Simon Rimmer

Swiss Roll

A simple but impressive
and tasty desert!



Instructions

For the Swiss roll

- 3 free-range eggs
- 75g golden caster sugar
- 75g self-raising flour

Difficulty rating $\frac{2}{5}$

For the filling

- 75g raspberry jam
- 125ml whipped double cream
- 100g raspberries
- Marshmallows

To serve

- icing sugar



Method

Step 1. Ask an adult to preheat the oven to 200C/Gas 6. Grease and line a 23cm x 30cm/9in x 12in Swiss roll tin.

Step 2. Whisk the eggs and sugar in a bowl until pale and fluffy.



Step 3. Fold in the flour and spoon the mixture into the tin. Bake in the oven for 7-10 minutes, or until light and springy to the touch.

Step 4. Ask an adult to remove it from the oven and turn the sponge out onto another piece of greaseproof paper.

Step 5. For the filling, spread the jam onto the sponge and then spread with the cream, leaving a small gap around the edges.



Step 6. Place the marshmallows into a microwave-safe bowl and microwave on full for about 15 seconds, or until beginning to soften. Spoon the marshmallows on top of the cream.

Step 7. Place a row of raspberries along one edge, lengthways. Carefully roll the sponge to cover the raspberries and repeat the process until all of the raspberries have been used.

Step 8. Dust with the icing sugar and serve!