

Pattern Swiss Roll Cake



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What is this cake
made of?

Recipe

We teach you how
to prepare it



01

Ingredients

Here's what you need for
your cake



Main Ingredients

Plain flour	½ cup	Eggs	4
Sugar	½ cup	Vanilla Extract	1 tsp
Cocoa powder (Unsweetened)	2 tbsp		





Frosting Ingredients

Here's what you need:

- Fresh Cream (1 cup)
- Icing sugar (3 tbsp)

Recipe Details



10 mins

Preparation time



12 mins

Cooking time



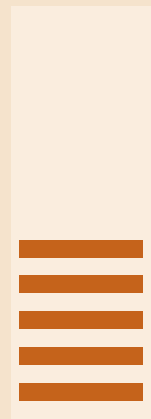
8 mins

Cooling time



30 mins

Total time



5

Servings
2 pieces each



Equipment



Mixer

You need to whisk and combine all the ingredients



Oven

This the essential tool when baking, but be careful with it!



Piping Bag

You can use this to decorate parts of your cake with cream



Measuring Cup

Use this to measure the ingredients before mixing



02

Recipe

Finally, it's time to
start baking!

The background is a light beige color with scattered confetti in various colors including white, grey, brown, and red. The confetti consists of small, short, rectangular pieces.

180°C

You'll need to preheat the oven to this temperature!



For the Frosting

Prepare beforehand



1.

Place whisks and bowl in freezer for 1 hour, this helps with the icing.

2.

Mix the fresh cream and then slowly but gradually add in icing sugar

For the Pattern



Step 1.

Separate the egg whites and beat until soft peaks
Mix egg yolks with sugar and add vanilla extract

Step 2.

Mix in the flour using a spatula. Use the cut and fold method.
Pour 3 tbsp of mixture into a piping bag.



Step 3.

Grease the tray with butter and line with brown paper.
Create a pattern on the tray and bake for 2 minutes.
(10 x 14 inch)





Step 4.

Mix the cocoa powder into the remaining mixture, cut and fold method.

For the Roll

Step 5.

Evenly spread mixture in baking tray on top of pattern
Bake for 10 minutes



Step 6.

After 10 minutes, take it out and cool for 8 minutes.





Rolling it up!



Step 7.

When it's cooled, spread icing evenly and roll it up in the baking paper.



Step 8.

Let it cool in the fridge for 15 minutes and then it's ready to serve!





JazakAllah

Do you have any questions?