



# Strawberry Roll Cake

*Keyk.de*



## Swiss roll ingredients

- 5 eggs
- 75g of flour (1/2 cup)
- 2 tablespoons cornstarch
- 100g sugar (1/2 cup)
- Butter for greasing
- 4 - 5 tablespoons powdered sugar to sprinkle

My baking sheet is 35 cm X 43 cm (about 14 inches X 17 inches)

## Strawberry cream filling ingredients

- 450g whipped cream (16 ounces)
- 2 packs of cream stabilizer (Whip It)
- 65g sugar (1/3 cup)
- 250g (9 oz) strawberries, cut small - 6 strawberries cut in half for decoration
- 4-5 tablespoons strawberry jam

## Swiss roll with strawberry cream filling instructions

1. Preheat oven to 180 Celcius or 350 Fahrenheit. Place a piece of baking paper on a baking sheet and

grease the baking paper with butter.

2. Beat the eggs for 5 minutes in the blender, then add sugar and beat for another 10 minutes.
3. Combine cornstarch and flour in a separate bowl.
4. Sift dry ingredients and gently fold into egg cream mixture.
5. Spread the cake batter evenly on the baking sheet and bake for 12 minutes.
6. Dust a clean dishcloth with powdered sugar and place the cake on the cloth.
7. Peel off the baking paper and sprinkle the swiss roll with powdered sugar.
8. Roll in the cake with the help of the cloth and allow to cool.
9. Beat the heavy cream with stabilizer until firm.
10. Unroll the swiss roll and spread a thin layer of strawberry jam, then distribute the whipped cream and sprinkle with strawberry pieces.
11. Roll up the biscuit again. Dust with icing sugar and put in the fridge for 2 - 4 hours, then serve.