

Chocolate Swiss Roll Cake

Easy homemade chocolate Swiss roll cake recipe with light sponge and cream filling. Perfect for dessert lovers with step-by-step instructions.

45 min

PREP

11 min

COOK

56 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 4 egg
- 2 cup granulated sugar
- 1 tsp espresso coffee
- 1 cup unsalted butter
- 2 tsp vanilla extract
- 1 cup flour
- 4 tbsp cocoa powder
- 1 tsp baking powder
- 1 pinch salt
- 1 cup heavy cream

Instructions

1 Prepare for baking

Preheat oven to 180°C (350°F). Line a 30x43cm (12x17 inch) jelly roll pan with parchment paper, leaving overhang on the sides. Separate 4 eggs, placing whites in a large clean bowl and yolks in a medium bowl.

2 Make meringue

Add 1 pinch salt to egg whites and beat with electric mixer on medium speed until foamy, about 1 minute. Gradually add 1 cup sugar while beating, then increase to high speed and beat until stiff, glossy peaks form, about 3-4 minutes.

3 Prepare yolk mixture

Beat egg yolks with remaining 1 cup sugar until pale and thick, about 2-3 minutes. Beat in 4 tablespoons

melted butter and 1 teaspoon vanilla extract until smooth.

4 **Combine dry ingredients**

Sift together 1 cup flour, 4 tablespoons cocoa powder, and 2 teaspoons baking powder into a small bowl. Gently fold this mixture into the egg yolk mixture until just combined.

5 **Fold in meringue**

Add one-third of the meringue to the chocolate mixture and fold gently using a large spoon or spatula until partially combined. Add remaining meringue in two additions, folding carefully until no white streaks remain but don't overmix.

6 **Bake the cake**

Pour batter into prepared pan and spread evenly to corners using an offset spatula. Bake for 10-12 minutes until cake springs back when lightly touched in center and edges just begin to pull away from sides.

7 **Roll while warm**

Immediately run a knife around edges to loosen cake. Turn out onto a clean kitchen towel dusted with cocoa powder. Peel off parchment paper and trim any crispy edges with a sharp knife.

8 Starting from one short end, roll cake tightly in the towel while still warm. Place seam-side down on a wire rack and cool completely, about 1 hour.

9 **Make filling**

Beat 1 cup heavy cream with electric mixer on medium speed until it begins to thicken, about 2 minutes. Add 2 tablespoons sugar and 1 teaspoon vanilla extract, then beat on high speed until soft peaks form, about 1-2 minutes more.

10 **Fill and re-roll**

Carefully unroll cooled cake and remove towel. Spread whipped cream filling evenly over surface, leaving a 1cm (½ inch) border on all sides. Re-roll cake from the same short end, rolling tightly but gently.

11 **Chill and serve**

Wrap rolled cake in plastic wrap and refrigerate for at least 30 minutes. Unwrap, trim ends with a sharp knife, and slice into 8 portions using a sawing motion. Serve chilled.

Tips

Use room temperature eggs for the best volume when whipping - they incorporate air more easily than cold eggs.

Don't overmix once you add the flour and cocoa powder, as this can make the sponge tough and more likely to crack.

Line your pan with parchment paper extending up the sides - this makes it much easier to lift out the finished cake.

Work quickly but gently when folding in the egg whites - you want to preserve as much air as possible for a light sponge.

The damp towel should be just barely moist, not soaking wet, which could make the cake soggy.

Let the cake cool completely before adding filling to prevent it from melting and leaking out.

Use a sharp, clean knife to slice the Swiss roll, wiping it between cuts for the cleanest presentation.

If your cake cracks slightly, don't worry - position any cracks on the bottom when serving, and dust with powdered sugar to camouflage imperfections.