



Very moist, very soft, almost perfect swirl and definitely the easiest chocolate swissroll recipe you will ever make!!



Ingredients

1/2 cup of all purpose flour

1 teaspoon of baking powder

1/2 teaspoon of salt

1/4 cup of unsweetened cocoa powder

1 teaspoon of coffee

4 eggs (separate yolk and whites)

1/3 cup of normal sugar

1/3 cup of brown sugar

1 teaspoon of vanilla extract

4 tablespoons of molten butter

For filling

450 ml of whipped cream

1 teaspoon of vanilla extract

2 tablespoons of granulated sugar

1 tablespoon of rum (or crème liqueur)

Method

You will need three bowls. In the first, beat the white sugar with egg whites until stiff, fluffy peaks form. That will take about 5 minutes. Once done set aside. In the second bowl, whip the egg yolks and brown sugar. Once silky, set aside.

In the third bowl, sieve together the dry ingredients then once combined, fold in the egg yolk mixture plus the molten butter and vanilla extract. Mix that together then gently fold in the fluffy egg whites.

Once combined, spread this over a 12 by 17 pan then proceed to bake at 150 for exactly 10 min.

Once it gets out of the oven, roll it then allow it to completely cool down. This will take about an hour.

In the mean time, prepare the whipped cream filling by beating your whipped cream +the granulated sugar + rum + vanilla extract.

Once the cake is completely cooled down, unroll it, spread the whipped cream over it, roll it back then slice the log into your individual swiss roll pieces.



SERVE WITH: some tea/coffee/milk or on it's own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chocolate-swiss-roll-with-rum-whipped-cream-filling/>

Video: <https://youtu.be/ye5fW5RqWnY>