

Strawberries & Cream Swiss Roll Cake

Serves 4-6

Hands-on Time 30 minutes

Chilling Time 6 hours

Baking Time 8-10 minutes

Ingredients

- 6 tbsp caster sugar
- 3 large eggs
- Red food colouring (liquid gel recommended)
- 9 tbsp self-raising flour
- 1 tsp gelatine powder
- 3 tbsp water
- 200ml whipping cream
- 6-10 strawberries

Equipment

- Baking sheet or roasting tray (approx. 25cm x 35cm)
- Baking parchment
- 2 mixing bowls
- Electric whisk
- Spatula
- Sieve
- 2 piping bags
- Clean tea towel
- Microwaveable bowl
- Microwave
- Plate
- Sharp knife
- Kitchen paper
- Palette knife

Method

1. Preheat the Oven

- Preheat the oven to 200°C/180°C (fan)/400°F/Gas Mark 6.
- Line the baking sheet with parchment.

2. Make the Sponge Batter

- In a mixing bowl, whisk the sugar and eggs on medium-high speed for 10 minutes until thick and meringue-like.
- Divide the mixture into two bowls. Add a few drops of red food colouring to one bowl and fold gently until evenly coloured.
- Sieve 4½ tbsp of flour into each bowl and fold gently until no flour specks remain.

3. Pipe and Bake the Sponge

- Transfer the mixtures into piping bags. Pipe alternating lines of plain and red batter onto the prepared tray, creating a striped pattern.
- Bake on the middle shelf for 8-10 minutes until light golden.

4. Roll the Sponge

- Dampen a tea towel and lay it on a worktop. Slide the baked sponge onto the towel, parchment-side up.

- Roll the sponge widthwise in the tea towel and let it cool completely.

5. Prepare the Filling

- Dissolve the gelatine in water by microwaving in 10-second bursts, stirring between each, until fully dissolved.
- Whip the cream until soft peaks form. Gradually add the gelatine mixture and continue whisking until stiff peaks form.
- Chop the strawberries and pat them dry with kitchen paper.

6. Assemble the Swiss Roll

- Unroll the cooled sponge and peel away the parchment.
- Spread the whipped cream evenly over the sponge, leaving a small border around the edges.
- Scatter the chopped strawberries over the cream.
- Carefully roll the sponge back up, using the parchment to help. Tuck in any escaping filling and tidy the edges with a clean finger.

7. Chill and Serve

- Wrap the roll in parchment and refrigerate for 6 hours to set.

Enjoy!