

TRANS PRIDE Vertical Swiss Roll Cake

Serves at least 12

Hands-on Time 2 hours (plus cooling)

Chilling Time 2 hours

Baking Time 8-10 minutes

Ingredients

- 240g caster sugar
- 8 medium eggs
- 230g plain flour
- Food colouring (liquid gel recommended): Pink & Blue
- 12 tbsp sugar-free fruit jam/spread
- 600ml whipping cream
- 200g white chocolate
- 1 portion of buttercream

Equipment

- 3 baking sheets (or roasting trays, approx. 25cm x 35cm)
- Baking parchment
- Large mixing bowl
- Electric whisk
- 2 bowls
- 1/8 teaspoon measure
- Spatula
- Sieve
- 3 reusable piping bags
- 3 clean tea towels
- Sharp knife
- Palette knife
- Dough scraper
- Microwaveable bowl
- Microwave
- Plate or cake board

Method

1. Prepare the Sponge

- Preheat the oven to 200°C/180°C (fan)/400°F/Gas Mark 6.
- Line the baking sheets with parchment.
- In a large mixing bowl, whisk the sugar and eggs on medium-high speed for 10 minutes until thick and meringue-like.

2. Divide and Colour the Batter

- Divide the mixture into 3 portions: two larger portions (approx. 255g each) and one smaller portion.
- Add 1/8 teaspoon of pink food colouring to one larger portion and 1/8 teaspoon of blue to the other. Gently fold to create a marbled effect.
- Sieve 90g of flour over each larger portion and 50g over the smaller portion. Fold gently until no flour specks remain.

3. Pipe and Bake

- Transfer the batters into piping bags.
- Pipe a line of plain batter from one corner. Sandwich with a line of pink either side followed by blue. The blue lines should be double the width of the plain & pink. Pipe a line of pink followed by plain. Do this with all of your trays. Repeat the pattern until it's all used up.
- Bake one or two trays at a time on the middle shelf for 8-10 minutes until light golden.

4. Roll and Cool

- Dampen tea towels and wring out excess water.
- Flip each baked sponge onto a damp tea towel, parchment-side up. Remove the parchment and roll the sponge widthwise in the towel.
- Repeat with remaining sponges and let them cool completely.

5. Assemble the Cake

- Whip 500ml of cream until stiff.
- Unroll the sponges, trim the edges, and halve them lengthwise to create 6 strips.
- Spread 2 tablespoons of jam and a portion of whipped cream on each strip.
- Roll one strip, place it on another, and continue rolling until all strips are used. Shape the cake into a round and place on a plate or cake board.

6. Chill and Frost

- Refrigerate the cake for at least 1 hour to firm up.
- Spread a thin layer of buttercream over the cake to smooth the surface. Chill for another hour.

7. Make the White Chocolate Drip

- Melt the white chocolate in a microwaveable bowl.
- Heat 100ml of cream in the microwave until bubbling, then pour over the chocolate. Stir until smooth.
- Divide the ganache into two bowls. Colour one with pink and the other with blue.
- Pipe the ganache around the edges of the cake for drips, then spread the remaining ganache over the top.

8. Final Chill and Serve

- Refrigerate the cake until the ganache sets.

Tip

- For a neater finish, use a turntable when applying the buttercream and ganache. This will help create smooth, even layers.

Enjoy!