



Chocolate Swiss Roll



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Introduction

Chocolate Swiss Roll is a delightful dessert that combines a rich, chocolate sponge cake with a luscious filling. It's a versatile treat that can be served on various occasions, from birthdays to family gatherings. This classic roll cake is not only visually appealing but also easy to make, making it perfect for both novice and experienced bakers.

Detailed Ingredients with measures

For the sponge cake:

- 4 large eggs
- 100g ($\frac{1}{2}$ cup) granulated sugar
- 100g ($\frac{3}{4}$ cup) all-purpose flour
- 30g ($\frac{1}{4}$ cup) cocoa powder
- 1 tsp baking powder
- 1 pinch of salt
- 40g (3 tbsp) unsalted butter, melted
- 1 tsp vanilla extract

For the filling:

- 200ml ($\frac{3}{4}$ cup) heavy cream
- 50g ($\frac{1}{4}$ cup) powdered sugar
- 1 tsp vanilla extract
- 50g ($\frac{1}{4}$ cup) chocolate, melted (optional for added flavor)

Prep Time

The prep time for this Chocolate Swiss Roll is approximately 20 minutes. This includes gathering the ingredients, preparing the batter, and getting everything ready for baking.

Cook Time, Total Time, Yield

The cooking time is about 12-15 minutes, depending on your oven. Therefore, the total time needed to make this delicious dessert is around 35 minutes. This recipe yields one Swiss roll, which can serve 8-10 people, making it ideal for sharing with friends and family.



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Detailed Directions and Instructions

Step 1: Prepare the Baking Pan

Preheat your oven to 180°C (350°F). Line a 10×15 inch (25×38 cm) baking pan with parchment paper, ensuring it covers the edges for easy removal.

Step 2: Mix the Dry Ingredients

In a bowl, sift together the all-purpose flour, cocoa powder, baking powder, and salt. Set this mixture aside to ensure there are no lumps.

Step 3: Beat the Eggs and Sugar

In a separate large mixing bowl, whisk the eggs and granulated sugar together until the mixture becomes pale, fluffy, and triples in volume. This should take about 5 minutes using an electric mixer.

See also [Eggless Cake](#)

Step 4: Combine the Mixtures

Gently fold the dry ingredients into the egg mixture. Do this gradually to prevent deflating the airy structure you've created.

Step 5: Add Liquid Ingredients

Melt the butter and let it cool slightly. Then, add the melted butter and vanilla extract to the batter. Fold gently until everything is well combined.

Step 6: Bake the Batter

Pour the batter into the prepared baking pan and spread it out evenly. Bake in the preheated oven for 12-15 minutes, or until a toothpick inserted in the center comes out clean.

Step 7: Prepare for Rolling

Once baked, remove the pan from the oven and invert the cake onto a clean kitchen towel dusted with powdered sugar. Peel away the parchment paper carefully.

Step 8: Roll the Cake

Starting from one edge, carefully roll the cake up with the towel, creating a tight roll. Let it cool completely in this rolled state.

Step 9: Prepare the Filling

While the cake cools, prepare your filling. Whip the heavy cream until soft peaks form. Mix in the powdered sugar and cocoa powder for flavor.

Step 10: Unroll and Fill the Cake

Once cooled, gently unroll the cake. Spread the whipped cream filling evenly over the surface of the cake.

Step 11: Roll the Cake Again

Re-roll the cake carefully, this time without the towel. Once rolled, place it seam side down on a serving platter.

Step 12: Chill and Serve

Refrigerate the Swiss roll for 30 minutes to firm up. Before serving, dust with powdered sugar and slice into pieces.

See also [Pull Apart Garlic Bread Wreath Recipe](#)

Notes

Note 1

Make sure your eggs are at room temperature for optimal volume and texture.

Note 2

For a richer flavor, consider adding espresso or coffee powder to the batter.

Note 3

You can replace the whipped cream with a chocolate ganache or any filling of your choice.

Note 4

Store any leftovers in the refrigerator to keep it fresh.



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Cook techniques

Preparing the Swiss Roll Cake

To create a Swiss roll cake, it's crucial to prepare the batter carefully. Whipping the eggs and sugar together until light and fluffy provides the necessary volume for the cake.

Baking in a Jelly Roll Pan

Utilizing a jelly roll pan allows for even baking and ensures the thickness of the cake is suitable for rolling. Preheating the oven is essential for achieving the perfect texture.

Cooling the Cake

Once baked, allow the Swiss roll cake to cool completely in the pan. This helps maintain its shape when rolling and prevents cracks from forming.

Rolling the Cake

While the cake is still warm, carefully roll it along with parchment paper. This technique helps the cake retain its shape and prevents cracks when unrolling later.

Filling the Swiss Roll

Choose a light and airy filling to complement the cake, such as whipped cream or ganache. Spreading the filling evenly ensures every bite is delicious.

Chilling the Swiss Roll

After assembling the roll, chilling it helps to set the filling and makes it easier to slice. This step ensures neat and tidy servings.

FAQ

Can I use a different filling for the Swiss roll?

Yes, you can experiment with various fillings such as fruit preserves, cream cheese, or whipped mascarpone.

What should I do if my cake cracks while rolling?

If your cake cracks, don't worry! You can use a bit of whipped cream to cover the cracks or serve it as a trifle instead.

See also [Black Forest Cheesecake Delight](#)

How do I store the Swiss roll?

Store the Swiss roll in an airtight container in the refrigerator for up to three days.

Can I make the Swiss roll in advance?

Absolutely! You can prepare the Swiss roll a day in advance. Just ensure to wrap it tightly in plastic wrap to keep it fresh.

What size jelly roll pan should I use?

A standard 15×10 inch jelly roll pan works best for this recipe, providing the ideal thickness for rolling.



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Conclusion

Indulging in a chocolate Swiss roll is not only a delightful experience but also a fantastic way to showcase your baking skills. This decadent dessert combines rich chocolate flavor with a light, airy texture that will impress family and friends alike. Whether enjoyed as a standalone treat or with various accompaniments, it is sure to satisfy any sweet tooth.

More recipes suggestions and combination

Vanilla Swiss Roll

Try making a vanilla version of the Swiss roll, filled with fresh whipped cream and seasonal fruits for a lighter option.

Berry Swiss Roll

Incorporate mixed berries into the filling for a refreshing twist that adds a burst of flavor and color.

Nutella Swiss Roll

Substitute chocolate filling with Nutella for a rich and creamy alternative that chocolate lovers will adore.

Coffee Swiss Roll

Add instant coffee granules to the batter and fill it with coffee-infused whipped cream for a sophisticated dessert.

Coconut Swiss Roll

Mix shredded coconut into the filling or batter to give the Swiss roll a

tropical flair.

Mint Chocolate Swiss Roll

Add peppermint extract to the chocolate batter and pair it with a minty filling for a refreshing dessert option.



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