



# Lemon Cream Swiss Roll



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Lemon Cream Swiss Roll

## Introduction

**Indulge in the light and refreshing flavors of this Lemon Cream Swiss Roll, perfect for spring gatherings or a delightful afternoon treat! With a fluffy cake rolled around a zesty lemon cream filling, this dessert is sure to impress.**

## Detailed Ingredients with measures

### For the Cake:

**4 large eggs**

**1 cup granulated sugar**

**1 teaspoon vanilla extract**

**1 cup all-purpose flour**

**1 teaspoon baking powder**

**1/4 teaspoon salt**

**1/2 cup lemon juice**

**Zest of 1 lemon**

### For the Lemon Cream Filling:

**1/2 cup heavy cream**

**1/2 cup powdered sugar, plus extra for dusting**

**1 teaspoon lemon extract**

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

**Cook Time: 15 minutes**

**Total Time: 35 minutes**

**Calories: 280 kcal per slice**

**Servings: 10 slices**

## Directions

### 1. Preheat and Prepare:

**Preheat your oven to 350F (175C). Line a jelly roll pan with parchment paper and lightly grease it.**

### 2. Make the Cake:

**In a large mixing bowl, beat the eggs until thick and lemon-colored. Gradually add the granulated sugar, beating until the mixture is light and fluffy. Stir in the vanilla extract. Sift together the flour, baking powder, and salt. Gradually fold the dry ingredients into the egg mixture until just combined. Pour the batter into the prepared pan and spread it evenly.**

### 3. Bake the Cake:

**Bake for 12-15 minutes, or until the cake springs back when lightly touched. While the cake is baking, lay out a clean kitchen towel and dust it with**

**powdered sugar.**

**4. Roll the Cake:**

**Once the cake is done, immediately invert it onto the sugared towel. Carefully peel off the parchment paper. Roll the cake up in the towel, starting from the short end. Allow it to cool completely.**

**5. Prepare the Lemon Cream Filling:**

**In a separate bowl, whip the heavy cream, powdered sugar, lemon juice, lemon zest, and lemon extract until stiff peaks form.**

**6. Assemble the Swiss Roll:**

**Once the cake is cooled, unroll it and spread the lemon cream evenly over the surface. Roll the cake back up without the towel and place it on a serving platter. Dust the top with additional powdered sugar.**

**7. Serve:**

**Slice and serve, enjoying the refreshing lemon flavor with every bite!**

**Enjoy this delicious Lemon Cream Swiss Roll as a refreshing dessert that captures the essence of spring!**



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# Detailed Directions and Instructions

## 1. Preheat and Prepare:

Preheat your oven to 350F (175C). Line a jelly roll pan with parchment paper and lightly grease it to prevent sticking.

See also Baklava Cheesecake

## 2. Make the Cake:

In a large mixing bowl, beat 4 large eggs until thick and lemon-colored. Gradually add 1 cup of granulated sugar, beating until the mixture is light and fluffy. Stir in 1 teaspoon of vanilla extract. In another bowl, sift together 1 cup of all-purpose flour, 1 teaspoon of baking powder, and 1/4 teaspoon of salt. Gradually fold the dry ingredients into the egg mixture until just combined. Pour the batter into the prepared pan and spread it evenly to ensure it cooks uniformly.

## 3. Bake the Cake:

Bake in the preheated oven for 12-15 minutes or until the cake springs back when lightly touched. While it is baking, prepare by laying out a clean kitchen towel and dusting it with powdered sugar to prevent sticking.

## 4. Roll the Cake:

Once the cake is done, immediately invert it onto the sugared towel. Carefully peel off the parchment paper to avoid tearing the cake. Roll the cake up in the towel, starting from the short end, and allow it to cool completely in this rolled position.

### **5. Prepare the Lemon Cream Filling:**

In a separate mixing bowl, whip together 1/2 cup of heavy cream, 1/2 cup of powdered sugar, 1/2 cup of lemon juice, the zest of 1 lemon, and 1 teaspoon of lemon extract until stiff peaks form. This will create a light and fluffy lemon cream filling.

### **6. Assemble the Swiss Roll:**

Once the cake is fully cooled, carefully unroll it and spread the lemon cream evenly over the surface. Roll the cake back up without the towel, ensuring it is tight and uniform. Place the rolled cake on a serving platter and dust the top with additional powdered sugar for decoration.

See also [Nacho Cheese Beef Wrap](#)

### **7. Serve:**

Slice the Swiss roll into pieces and serve. Enjoy the refreshing lemon flavor with every bite!

## **Notes**

### **Prep Time:**

20 minutes

### **Cooking Time:**

15 minutes

### **Total Time:**

35 minutes

**Calories:**

Approximately 280 kcal per slice

**Servings:**

This recipe yields 10 slices.

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# Cook Techniques

## Whipping Eggs

Whipping the eggs until they are thick and lemon-colored is crucial for achieving a light and airy texture in the Swiss roll. This process incorporates air into the eggs, helping the cake rise during baking.

## Folding Dry Ingredients

When combining the dry ingredients with the egg mixture, fold gently to avoid deflating the whipped air. This technique ensures the cake remains fluffy and light.

## Baking Evenly

Make sure to spread the batter evenly in the prepared pan. This promotes even baking and helps the cake roll smoothly without cracking.

## Inverting the Cake

Inverting the cake onto a sugared towel immediately after baking helps prevent sticking. The powdered sugar also prevents the cake from adhering to the towel, making rolling easier.

## Rolling Technique

Rolling the cake while it is still warm ensures it retains its shape. This technique minimizes cracking and helps the cake hold the filling properly once unrolled.

## Whipping Cream

Whipping the cream until stiff peaks form is important for ensuring the lemon cream filling maintains its structure. Properly whipped cream adds body and stability to the filling.

## Assembling the Swiss Roll

Evenly spreading the lemon cream filling over the cooled cake is essential for a balanced flavor in each bite. Roll the cake back up gently to avoid squeezing out the filling.

## FAQ

### Can I use another citrus for this recipe?

Yes, you can substitute lemon with other citrus fruits like lime or orange for a different flavor profile.

See also [Delicious Chilaquiles Recipe for Breakfast Lovers](#)

### How should I store leftover Swiss roll?

Store any leftovers in the refrigerator, wrapped tightly in plastic wrap, for up to 3 days.

### Can I freeze the Lemon Cream Swiss Roll?

Yes, you can freeze the rolled cake without the filling. Wrap it tightly in plastic wrap and store it in an airtight container. Thaw before adding the filling.

**What can I do if my cake cracks while rolling?**

If your cake cracks, don't worry! You can still serve it as a rustic dessert. Just cover the cracks with extra lemon cream or powdered sugar.

**Can I make this cake gluten-free?**

Yes, you can substitute all-purpose flour with a gluten-free blend, but results may vary. Ensure your gluten-free flour mix is suitable for baking.



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## Conclusion

Indulging in a Lemon Cream Swiss Roll not only satisfies your sweet tooth but also brings a burst of citrus freshness to any occasion. This delightful dessert, with its light sponge cake and zesty filling, is a charming addition to spring gatherings, making it a crowd-pleaser that's sure to impress. Enjoy every slice as a refreshing treat that embodies the essence of the season!

### **Mini Lemon Cream Pavlovas**

Light and airy meringues topped with whipped lemon cream and fresh berries make for an elegant dessert with a citrus twist.

### **Lemon Basil Tart**

A refreshing tart featuring a crisp crust filled with tangy lemon custard and garnished with fresh basil leaves for an unexpected flavor combination.

### **Lemon Curd Cheesecake**

A rich cheesecake swirled with zesty lemon curd, offering a creamy and tart dessert that's perfect for lemon lovers.

### **Lemon Blueberry Muffins**

Light and fluffy muffins bursting with blueberries and infused with lemon zest, ideal for breakfast or a delightful snack any time of the day.

### **Lemon Honey Glazed Chicken**

A savory dish where chicken is marinated and baked with a tangy lemon and honey glaze, perfect for a refreshing change from your usual

meals.

### **Lemon Raspberry Sorbet**

A frozen treat combining the tartness of lemon with the sweetness of raspberries, served as a refreshing palate cleanser or dessert.



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