

# Chocolate Swiss Roll Cake

Easy homemade chocolate Swiss roll cake recipe with light sponge and cream filling. Perfect for dessert lovers with step-by-step instructions.

45 min

PREP

11 min

COOK

56 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

## Chocolate Swiss Roll Cake

## Ingredients

- 4 egg
- 2 cup granulated sugar
- 1 tsp espresso coffee
- 1 cup unsalted butter
- 2 tsp vanilla extract
- 1 cup flour
- 4 tbsp cocoa powder
- 1 tsp baking powder
- 1 pinch salt
- 1 cup heavy cream

## Instructions

### 1 Prepare for baking

Preheat oven to 180°C (350°F). Line a 30x43cm (12x17 inch) jelly roll pan with parchment paper, leaving overhang on the sides. Separate 4 eggs, placing whites in a large clean bowl and yolks in a medium bowl.

### 2 Make meringue

Add 1 pinch salt to egg whites and beat with electric mixer on medium speed until foamy, about 1 minute. Gradually add 1 cup sugar while beating, then increase to high speed and beat until stiff, glossy peaks form, about 3-4 minutes.

### 3 Prepare yolk mixture

Beat egg yolks with remaining 1 cup sugar until pale and thick, about 2-3 minutes. Beat in 4 tablespoons melted butter and 1 teaspoon vanilla extract until smooth.

### 4 Combine dry ingredients

Sift together 1 cup flour, 4 tablespoons cocoa powder, and 2 teaspoons baking powder into a small bowl. Gently fold this mixture into the egg yolk mixture until just combined.

### 5 Fold in meringue

Add one-third of the meringue to the chocolate mixture and fold gently using a large spoon or spatula until partially combined. Add remaining meringue in two additions, folding carefully until no white streaks remain but don't overmix.

- 6 Bake the cake**

Pour batter into prepared pan and spread evenly to corners using an offset spatula. Bake for 10-12 minutes until cake springs back when lightly touched in center and edges just begin to pull away from sides.
- 7 Roll while warm**

Immediately run a knife around edges to loosen cake. Turn out onto a clean kitchen towel dusted with cocoa powder. Peel off parchment paper and trim any crispy edges with a sharp knife.
- 8** Starting from one short end, roll cake tightly in the towel while still warm. Place seam-side down on a wire rack and cool completely, about 1 hour.
- 9 Make filling**

Beat 1 cup heavy cream with electric mixer on medium speed until it begins to thicken, about 2 minutes. Add 2 tablespoons sugar and 1 teaspoon vanilla extract, then beat on high speed until soft peaks form, about 1-2 minutes more.
- 10 Fill and re-roll**

Carefully unroll cooled cake and remove towel. Spread whipped cream filling evenly over surface, leaving a 1cm (½ inch) border on all sides. Re-roll cake from the same short end, rolling tightly but gently.
- 11 Chill and serve**

Wrap rolled cake in plastic wrap and refrigerate for at least 30 minutes. Unwrap, trim ends with a sharp knife, and slice into 8 portions using a sawing motion. Serve chilled.

## Tips

- Use room temperature eggs for the best volume when whipping - they incorporate air more easily than cold eggs.
- Don't overmix once you add the flour and cocoa powder, as this can make the sponge tough and more likely to crack.
- Line your pan with parchment paper extending up the sides - this makes it much easier to lift out the finished cake.
- Work quickly but gently when folding in the egg whites - you want to preserve as much air as possible for a light sponge.
- The damp towel should be just barely moist, not soaking wet, which could make the cake soggy.
- Let the cake cool completely before adding filling to prevent it from melting and leaking out.
- Use a sharp, clean knife to slice the Swiss roll, wiping it between cuts for the cleanest presentation.
- If your cake cracks slightly, don't worry - position any cracks on the bottom when serving, and dust with powdered sugar to camouflage imperfections.