



Swiss Roll

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Ingredients

- 6x Eggs separated
- 1 Cup Sugar
- 1 Cup Flour
- 2 Teaspoons Baking Powder
- Pinch of Salt

Method

- Mix egg yolk and sugar well
- Sift the flour, baking powder and salt into the egg yolk and mix well
- Whisk egg white to the “dry whisked” stage
- Fold into the egg yolk and flour mixture
- Pour into 16x24 inch baking tray
- Bake till light brown at 200°C for 7 – 10 minutes
- Tip out onto a damp, sugar coated dish cloth and roll up
- leave till cool and spread with your filling of choice.

