

DINNERLY



Jammy Swiss Roll

with Vanilla Cream Cheese Buttercream



1,5h



2 Servings

So you wanna talk festive? We're gonna bring it with a classic—no, iconic—Swiss roll. Slicing into this soft sponge cake to reveal a swirl of raspberry jam and cream cheese buttercream feels a lot like a magic trick. But the good news is, you don't have to be a magician, or even a magically-gifted baker, to pull it off. We've got you covered! (serves 8)

WHAT WE SEND

- 10 oz granulated sugar
- 5 oz self-rising flour ¹
- 4 (½ oz) apricot preserves
- 4 (½ oz) raspberry jam
- 4 (1 oz) cream cheese ⁷
- 5 oz confectioners' sugar

WHAT YOU NEED

- 5 large eggs ³
- 6 Tbsp neutral oil
- vanilla extract
- 8 Tbsp unsalted butter, softened ⁷
- kosher salt

TOOLS

- half sheet 8x13-inch rimmed baking sheet
- parchment paper
- handheld electric mixer or stand mixer with whisk attachment
- aluminium foil

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 29g, Carbs 58g, Proteins 7g



1. Whip eggs

Preheat oven to 350°F with a rack in the lower third. Line a 8x13-inch rimmed baking sheet with parchment; lightly grease.

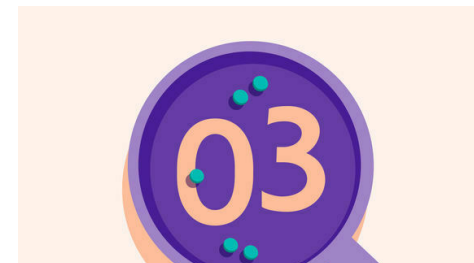
Using a handheld or stand mixer with whisk attachment, mix **5 large eggs** in a large bowl on medium speed until foamy. Continue mixing while slowly adding **¾ cup granulated sugar**. Increase speed to high; beat until pale, doubled in volume, and fluffy, 10–12 minutes.



2. Make batter & bake

Reduce speed to medium; slowly add **6 tablespoons oil** and **1 tablespoon vanilla**. Use spatula to gently fold in **flour** gradually adding until fully incorporated. Transfer **batter** to prepared baking sheet; spread in an even layer with spatula.

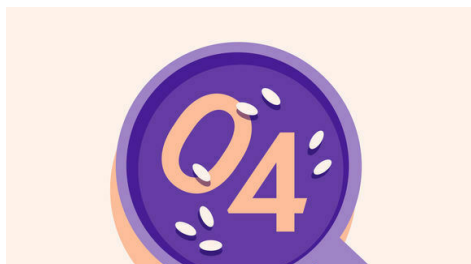
Bake on lower oven rack until firm and springs back when touched, rotating halfway through cooking time, 10–15 minutes.



3. Cool cake & mix jams

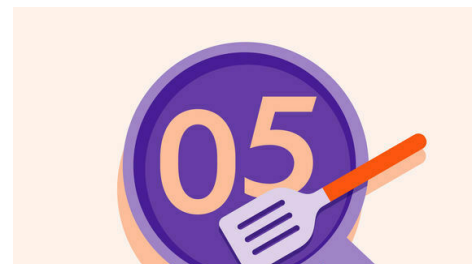
Immediately after removing **cake** from oven, cover baking sheet tightly with aluminum foil; use a kitchen towel or oven mitts to crimp foil around edges of sheet. Let cool completely at room temperature, 50–60 minutes.

In a small bowl, stir together **all of the apricot preserves, raspberry jam, and 2 tablespoons water**.



4. Make buttercream

In a large bowl, using handheld or stand mixer, beat **cream cheese** and **8 tablespoons softened butter** on high until smooth and creamy, about 1 minute. Add **1 cup confectioners' sugar, 1 teaspoon vanilla, and ¼ teaspoon salt**. Mix on low speed until sugar is incorporated, about 30 seconds. Increase speed to high and beat until light and fluffy, 2–3 minutes more.



5. Roll & chill

Loosen edges of **cake** with a knife. Evenly spread **jam** over top. Spread **buttercream** evenly over jam, leaving a 1-inch border. Starting at short end, roll up cake, using parchment to lift up and maneuver. Once rolled into a log, trim ½-inch off ends.

Transfer to a platter; chill in the fridge until firm, 1 hour.



6. Serve

Serve **Swiss roll** with **remaining confectioners' sugar** dusted over top; cut into slices. Enjoy!