



Sticky Toffee Swiss Roll

with Salted Caramel



1,5h



2 Servings

We channel one of our favorite English desserts into a decadent Swiss roll worthy of a spot at the holiday table. We make a vanilla sponge cake, leavened only with beaten eggs; it makes the cake light and airy. After baking, we fill the cake with jammy dates and cream cheese frosting. Homemade salted caramel drizzled over this festive log makes for a stunning, swirly slice of cake. Ready, set, bake! (Serves 10)

What we send

- 5 oz dark brown sugar
- 5 oz self-rising flour ¹
- 5 oz confectioners' sugar
- 2 (2 oz) medjool dates
- ¼ oz baking soda
- 8 oz pkg cream cheese, softened ⁷
- 12 oz can evaporated milk ⁷
- 5 oz granulated sugar
- 1 oz walnuts ¹⁵

What you need

- 5 large eggs, chilled ³
- kosher salt
- neutral oil
- vanilla extract
- 12 Tbsp softened butter (plus more for greasing) ⁷

Tools

- mixer with paddle & whisk attachments
- parchment paper
- rimmed baking sheet
- 2 small saucepans
- medium skillet

Cooking tip

Assemble to cake the day before. As the cake sits the flavors meld and it becomes even more delicious! An hour before serving, prepare the caramel; let cool for 1 hour, then pour over the cake.

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 33g, Carbs 65g, Proteins 7g



1. Make cake batter

Preheat oven to 350°F with a rack in the center. Crack **5 large eggs** into bowl of a stand mixer with a whisk attachment; mix on medium until foamy. With mixer running, gradually add **brown sugar** and **½ teaspoon salt**. Mix on high until **eggs** are pale, doubled in volume, and thick, 10-12 minutes. Reduce speed to medium; gradually add **6 tablespoons oil** and **1 teaspoon vanilla**.



4. Make frosting

Use stand mixer to beat **8 tablespoons softened butter** and **all of the cream cheese** until creamy and combined. Add **remaining confectioners' sugar**, **1 teaspoon vanilla**, and **¼ teaspoon salt**. Starting on low, beat until sugar is combined (it may look curdled at this point, that's OK). Increase speed to medium-high and beat until frosting is light and fluffy, 3-4 minutes.



2. Bake cake

Gradually fold in **sifted flour** until just combined. Grease a parchment-lined rimmed baking sheet. Gently spread **cake batter** onto sheet in an even layer. Bake on center rack, rotating halfway, until just cooked, 10-12 minutes. While warm, sprinkle cake all over with **1 tablespoon confectioners' sugar**. Invert onto a towel; remove parchment. Top cake with 1 tablespoon confectioners' sugar.



5. Make caramel

In a 2nd small saucepan, combine **granulated sugar** and **3 tablespoons water**; cook over medium heat until sugar is golden brown, 7-9 minutes (watch closely). Off heat, whisk in **½ cup evaporated milk** and **4 tablespoons butter**. Return to low heat; cook until slightly thickened, like honey, 1-3 minutes. Remove from heat. Stir in **1 teaspoon salt**. Let cool for 1 hour.



3. Prep dates

Starting from short end, roll **cake** tightly in towel. Cool rolled cake completely. Coarsely chop **dates**. In a small saucepan, combine dates and **¾ cup water**. Bring to a boil; reduce to simmer until dates start to break down, 2-3 minutes. Remove from heat; stir in **¼ teaspoon baking soda**. Set aside to soften, about 10 minutes. Mash dates with a fork until mixture is mostly smooth.



6. Assemble & serve

Unroll **cake**; spread **dates** over. Top date layer with **frosting**, leaving a ¾-inch border. Start at same short end, re-roll cake. Chill until cake is firm, 1 hour. Heat a medium skillet over medium; toast **walnuts**, stirring, 3-4 minutes. Cool nuts, then coarsely chop. Trim ½-inch end of cake; transfer to a platter. Drizzle **cake** with **caramel** and sprinkle with **walnuts**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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