
German Chocolate Swiss Roll

TK



2 Servings

What we send

- 3 oz chocolate chips ^{6,7}
- 5 oz all-purpose flour ¹
- ¼ oz baking powder
- ¾ oz unsweetened cocoa powder
- 2½ oz confectioners sugar
- 10 oz granulated sugar
- 8 oz cream cheese ⁷
- 1 oz unsweetened, shredded coconut ¹⁵
- 1 oz pecans ¹⁵
- 2 oz dark brown sugar

What you need

Tools

Allergens

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

1. Prep ingredients

Preheat oven to 375° F with rack in center. Transfer pecans to a rimmed baking sheet and toast until fragrant. 8-10 minutes. Let cool slightly and then coarsely chop. Grease a TK (10 X15) rimmed baking sheet and line with parchment paper.

4. Roll cake

Meanwhile, evenly sift confectioners' sugar onto a clean dish towel. Remove cake from the oven and use a knife to cut along edges. While cake is still hot, flip pan over onto prepared dish towel. Carefully remove the parchment paper and roll the cake with a dish towel from one short end to the other short end. Allow to cool completely.

2. Mix wet & dry ingredients

Add 3 eggs to stand mixer and whisk on high until light yellow in color and frothy, TK minutes. Meanwhile, in a medium bowl, whisk to combine, ¾ cup flour, all the cocoa powder, 1 teaspoon baking powder, and 1 teaspoon salt. Set aside.

5. Make filling

While cake cools, make filling

Try making evaporated milk, simmer for 25 min.

Make filling with regular milk and see what happens

Melt 3 T butter in a medium saucepan over medium-high heat. Stir brown sugar and ¼ cup milk into hot butter; bring to a simmer. Cook, stirring constantly, until thick and bubbling, about 3 minutes.

3. Make batter

To bowl with eggs, add granulated sugar and beat until dissolved, 4-5 minutes. Reduce speed to low, add ⅓ cup water and 1 teaspoon vanilla. Slowly add flour mixture until just combined, do not over beat. Transfer batter to prepared baking sheet and spread into an even layer. Tap on counter to release air bubbles. Place on center oven rack and bake until a toothpick comes out clean, about 15 minute

6. Make ganache & assemble