

CHOCOLATE SWISS ROLL

Ingredients:

3/4 cup all-purpose flour
1/4 cup cocoa
1 t baking powder
1/4 t salt
3 eggs
1 cup sugar
1/3 cup water
1 t vanilla
whipped cream or swiss meringue buttercream (recipe below)

Directions:

Heat oven to 375F. Line a jelly roll pan with parchment paper or aluminum foil and spray with cooking spray. In a medium bowl whisk together the dry ingredients (flour, cocoa, baking powder and salt).

In a large bowl beat the eggs for about 5 minutes. Gradually beat in sugar. On a low speed beat in water and vanilla. Gradually add dry ingredients. Pour into prepared pan. Bake for 12-15 minutes. Loosen cake, invert onto a clean powdered sugar covered tea towel. Carefully remove foil/parchment. While hot, roll cake and towel from narrow end. Cool on a wire rack. Unroll cake, remove towel, spread with swiss meringue buttercream (or whipped cream). Roll back up, chill and slice.

SWISS MERINGUE BUTTERCREAM

Ingredients:

5 large egg whites
1 cup granulated sugar
1 cup (2 sticks) unsalted butter, at room temperature
1 t vanilla

Directions:

Whisk the egg whites and sugar together in the bowl of your stand mixer or another bowl that's heat proof. Place bowl over a pot of simmering water (double-boiler style) and whisk constantly until sugar is dissolved. It takes about 5 minutes. You can test whether the sugar is dissolved by sticking your finger in the mixture and seeing if it's grainy or not. When it's no longer grainy remove from the double boiler.

Beat on high speed using your stand mixer or an electric hand mixer for 10-15 minutes, or until the egg white mixture has turned into meringue and has increased in volume and is marshmallowy and glossy. The bottom of the bowl should be room temperature by this time.

At this point start adding the butter, 1 tablespoon at a time. Waiting until the butter is incorporated before adding more. If it helps, count to 15 between adding the butter.

Once all the butter is added keep whipping until nice and smooth and fabulous, only a couple minutes more. Add the vanilla and mix until combined. If it gets curdled-looking, just keep whipping and it'll smooth out. If it gets too runny, refrigerate for about 15 minutes and then keep whipping.