

Black Forest Swiss Roll Cake

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/black-forest-swiss-roll-cake-recipe>

Ingredients:

- 3 large eggs
- 2/3 cup raw sugar
- 1 teaspoon vanilla extract
- 1 tablespoon hot water from a recently boiled kettle
- 7 7/16 tablespoons cocoa plus an extra 2 tbs for dusting
- 1 1/4 ounces gluten free cornflour
- 1 pinch salt
- 1 1/8 cups cherry jam or conserve, I like Bonne Maman Cherry Conserve
- 1 3/4 ounces chocolate finely chopped 70% cocoa

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 101 grams
3. Cholesterol: 160 milligrams
4. Fat: 6 grams
5. Fiber: 4 grams
6. Protein: 7 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 160 milligrams
9. Sugar: 74 grams

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