

Carrot Cake Swiss Roll

Yield: 4 min
Total Time: 65 min

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

Ingredients:

- 3 eggs
- 3/4 cup granulated sugar
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon ginger
- 1/4 teaspoon nutmeg
- 2 teaspoons canela
- 75 plain flour b grams
- 2 carrots medium
- icing sugar for rolling
- crust Adapted from Crazy for
- 3/4 cup full fat cream cheese softened
- 3 7/8 tablespoons unsalted butter softened
- 2 1/16 cups icing sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon canela
- crust Adapted from Crazy for

Nutrition:

1. Calories: 1960 calories
2. Carbohydrate: 296 grams
3. Cholesterol: 235 milligrams
4. Fat: 71 grams
5. Fiber: 11 grams
6. Protein: 33 grams
7. SaturatedFat: 25 grams
8. Sodium: 1150 milligrams

9. Sugar: 105 grams

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