

Chinese Swiss Roll

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- 1/2 cup cake flour
- 1 tablespoon cornstarch
- 1/4 teaspoon baking powder
- 3 eggs separated
- 5 tablespoons sugar divided, plus 1 teaspoon
- 2 1/2 tablespoons vegetable oil
- 2 tablespoons milk
- 1/3 cup heavy cream cold
- 2 tablespoons powdered sugar optional
- 1/2 cup cake flour
- 1 tablespoon cornstarch
- 1/4 teaspoon baking powder
- 3 eggs separated
- 5 tablespoons sugar divided, plus 1 teaspoon
- 2 1/2 tablespoons vegetable oil or canola oil
- 2 tablespoons milk
- 1/3 cup heavy cream cold
- 2 tablespoons powdered sugar optional

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 72 grams
3. Cholesterol: 385 milligrams
4. Fat: 43 grams
5. Fiber: 1 grams
6. Protein: 14 grams
7. SaturatedFat: 15 grams
8. Sodium: 200 milligrams
9. Sugar: 40 grams

10. TransFat: 0.5 grams

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