

Strawberry and Cream Swiss Roll

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 4 eggs room temperature
- 1/2 cup granulated sugar finely, plus more to sprinkle
- 2 tablespoons warm water
- 1 teaspoon vanilla extract
- 1/2 cup flour sifted, plus more for dusting
- butter room temperature for brushing the pan
- cooking spray
- icing sugar for dusting
- chocolate chips optional:, to decorate
- 1 cup heavy cream
- 1/3 granulated sugar finely
- 4 tablespoons strawberries pureed
- swiss roll or jelly roll pan
- chocolate optional: piping bag to decorate with

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 325 milligrams
4. Fat: 41 grams
5. Fiber: 1 grams
6. Protein: 10 grams
7. SaturatedFat: 24 grams
8. Sodium: 140 milligrams
9. Sugar: 35 grams

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