

Cinnamon Swiss Roll

Yield: 9 min
Total Time: 19 min

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

Ingredients:

- 1 tablespoon ground flaxseed + 3 tablespoons of water
- 1 3/8 cups self raising flour
- 2 tablespoons cornflour
- 1 teaspoon baking powder
- 1/2 teaspoon bicarbonate of soda
- 2/3 cup icing sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon mixed spice ground
- 1/2 teaspoon ground ginger
- 3/4 cup dairy-free milk
- 1 teaspoon apple cider vinegar
- 2 tablespoons plain yogurt dairy-free, or vegan condensed milk
- 3 3/4 tablespoons vegetable oil
- 2/3 cup butter dairy-free block, see notes*
- 1 3/4 ounces dairy-free cream cheese
- 1 2/3 cups icing sugar
- 1 teaspoon vanilla extract / vanilla bean paste
- 1 3/8 tablespoons aquafaba chickpea brine see notes*
- walnuts for decoration, optional
- icing sugar for dusting

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 35 milligrams
4. Fat: 22 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 9 grams

8. Sodium: 240 milligrams
 9. Sugar: 32 grams
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