

Vietnamese Coffee Swiss Roll Cake

Yield: 12 min
Total Time: 45 min

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

Ingredients:

- 1 cup cake flour
- 1/3 cup unsweetened cocoa powder
- 3/4 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 5 large eggs separated
- 1/2 cup vegetable oil
- 1/4 cup strong coffee hot brewed
- 3 tablespoons instant espresso powder
- 1/4 teaspoon cream of tartar
- 1/2 cup brewed espresso freshly, or very strong coffee
- 1/4 cup granulated sugar
- 1/4 cup water
- 14 ounces Eagle Brand Sweetened Condensed Milk
- 1 cup unsalted butter room temperature

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 130 milligrams
4. Fat: 27 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 11 grams
8. Sodium: 200 milligrams
9. Sugar: 17 grams

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