

Chocolate Cake Roll (Swiss Roll)

Yield: 4 min
Total Time: 220 min

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

Ingredients:

- 4 large eggs separated
- 1/3 cup granulated sugar
- 1/3 cup dark brown sugar or packed light
- 1 tablespoon brewed coffee
- 1 teaspoon espresso powder
- 1/4 cup unsalted butter melted
- 1 teaspoon pure vanilla extract
- 1/2 cup all purpose flour
- 1/4 cup unsweetened cocoa powder natural, plus 2 Tablespoons, 5g for rolling*
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup heavy cream or heavy whipping cream
- 3 tablespoons granulated sugar or confectioners' sugar
- 1 teaspoon pure vanilla extract
- 2 tablespoons marshmallow creme "Fluff", optional
- 1/2 cup heavy cream or heavy whipping cream
- 4 ounces semi sweet chocolate 113g, finely chopped
- 1 teaspoon light corn syrup optional

Nutrition:

1. Calories: 960 calories
2. Carbohydrate: 89 grams
3. Cholesterol: 390 milligrams
4. Fat: 66 grams
5. Fiber: 4 grams
6. Protein: 13 grams
7. SaturatedFat: 39 grams

8. Sodium: 410 milligrams

9. Sugar: 64 grams

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