

Hurricane Swiss Roll Cake

Yield: 4 min
Total Time: 45 min

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

Ingredients:

- 4 egg yolks
- 11/16 cup shell
- 9/16 cup caster sugar
- 1 5/8 tablespoons milk fresh
- 2 1/8 tablespoons corn oil
- 1 teaspoon vanilla extract
- 1/2 cup cake flour or plain flour sifted
- 1 tablespoon cocoa powder I used valrhona
- 4 egg whites
- 6 2/3 tablespoons caster sugar

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 210 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 10 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 70 milligrams
9. Sugar: 31 grams

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