Raspberry Lemon Swiss Roll (Cake Roll)

Yield: 8 min
Total Time: 128 min

Recipe from: https://www.recipeschoose.com/recipes/lemon-curd-swiss-roll-recipe

Ingredients:

- 1/2 cup icing sugar powdered sugar
- 4 1/4 tablespoons unsalted butter softened
- 2 large egg whites
- 5/8 cup all-purpose flour or plain
- food colouring Yellow and pink gel or paste
- 3 1/8 tablespoons unsalted butter melted
- 3 large eggs separated
- 2/3 cup caster sugar US granulated
- 5/8 cup all-purpose flour or plain
- 1/2 teaspoon vanilla extract
- 1 cup heavy cream or double
- 6 tablespoons lemon curd
- 1 5/8 cups fresh raspberries halved

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 205 milligrams
4. Fat: 32 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 19 grams
8. Sodium: 105 milligrams
9. Sugar: 23 grams

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