

# Marbled Swiss Roll With Coconut Whipped Cream

Yield: 6 min  
Total Time: 25 min

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

## Ingredients:

- 8 large eggs
- 3/4 cup granulated sugar 3/4 cup
- 1 pinch salt
- 1 gram Rodelle Lemon Extract 1/4 tsp
- 1 1/8 teaspoons pure vanilla extract Rodelle organics, 1 tsp
- 1 cup bread flour 1 1/3 cup, sifted
- 5 1/4 tablespoons cocoa Rodelle gourmet baking, 1/4 cup, sifted
- 1 can full fat coconut milk or 35% whipping cream
- 1 tablespoon confectioner's sugar
- 1 1/16 tablespoons pure maple syrup
- 11/16 teaspoon pure vanilla extract Rodelle organics, 1/2 tsp
- 1 1/8 tablespoons cornstarch or 1 packet of Whip It stabilizer 1 tbsp, optional

## Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 54 grams
3. Cholesterol: 280 milligrams
4. Fat: 24 grams
5. Fiber: 3 grams
6. Protein: 14 grams
7. SaturatedFat: 16 grams
8. Sodium: 160 milligrams
9. Sugar: 31 grams

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