

Caramel Crunch Swiss Roll

Yield: 9 min
Total Time: 105 min

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

Ingredients:

- 3/4 cup cake flour
- 2 tablespoons cornstarch
- 1 teaspoon baking powder
- 1 pinch salt
- 6 large eggs separated
- 1/2 cup sugar divided
- 1/4 teaspoon cream of tartar
- 1/3 cup canola oil
- 1 teaspoon vanilla extract
- 2 cups heavy cream
- 1/4 cup salted caramel
- 1/4 cup powdered sugar
- 1 pinch salt
- 1/2 cup sugar
- 1/2 teaspoon coarse sea salt
- 4 tablespoons unsalted butter cut into small cubes

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 245 milligrams
4. Fat: 41 grams
5. Protein: 7 grams
6. SaturatedFat: 20 grams
7. Sodium: 350 milligrams
8. Sugar: 32 grams

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