

(Not so) Natural Red Velvet Swiss Roll cake

Yield: 4 min
Total Time: 70 min

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

Ingredients:

- 4 eggs separated yolks from white
- 3/4 cup caster sugar
- 4 1/2 tablespoons flour
- 5/8 tablespoon cornstarch
- 1 7/8 tablespoons natural cocoa powder
- 1 3/16 teaspoons vanilla powder
- 1/2 teaspoon baking powder
- 2 tablespoons margarine melted and cooled
- 1 pinch salt about 1/4 tsp
- beets puree mixture above
- 3 drops red food color gel, optional
- 6 7/8 tablespoons cream cheese
- 5 1/4 tablespoons unsalted butter
- 2/3 cup icing sugar
- 1 3/16 teaspoons vanilla powder

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 57 grams
3. Cholesterol: 280 milligrams
4. Fat: 35 grams
5. Fiber: 2 grams
6. Protein: 10 grams
7. SaturatedFat: 17 grams
8. Sodium: 360 milligrams
9. Sugar: 46 grams
10. TransFat: 1 grams

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