

# Swiss Cake Roll

Yield: 8 min  
Total Time: 250 min

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

## Ingredients:

- 4 large eggs
- 2 teaspoons vanilla extract
- 3/4 cup sugar
- 1 tablespoon vegetable oil
- 1/2 cup all purpose flour
- 1/3 cup cocoa powder plus 1/4 cup for rolling
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup heavy whipping cream
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- 1 cup semisweet chocolate chips
- 3/4 cup heavy whipping cream

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 175 milligrams
4. Fat: 30 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 17 grams
8. Sodium: 200 milligrams
9. Sugar: 37 grams

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