

Heavenly Chocolate Cake Roll

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 6 ounces bittersweet chocolate semisweet, chopped or 1 cup semi- or bittersweet chocolate chips
- 3 tablespoons water or strong coffee
- 6 large eggs at room temperature, separated
- 2/3 cup sugar
- 1/4 teaspoon table salt
- 2 tablespoons unsweetened cocoa powder divided
- 1 cup whipping cream or heavy
- 3 tablespoons powdered sugar use more if you prefer a sweeter filling
- 1/2 teaspoon vanilla extract or 1 to 2 tablespoons liqueur of your choice, such as Grand Marnier

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 360 milligrams
4. Fat: 32 grams
5. Fiber: 3 grams
6. Protein: 13 grams
7. SaturatedFat: 17 grams
8. Sodium: 270 milligrams
9. Sugar: 63 grams

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