

# Coffee Swiss Roll

Yield: 4 min  
Total Time: 75 min

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

## Ingredients:

- 1/4 cup whole milk
- 2 1/2 teaspoons instant coffee
- 45 grams cake flour
- 80 grams sugar divided into 30 grams & 50 grams
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 4 egg whites at room temperature
- 1/4 teaspoon cream of tartar
- 3 egg yolks at room temperature
- 2 tablespoons vegetable oil
- 1/4 teaspoon vanilla extract
- 1 tablespoon water cold drinking
- 1/4 teaspoon powdered gelatin unflavored
- 1 cup heavy whipping cream
- 1 1/2 tablespoons sugar
- 1 pinch salt

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 240 milligrams
4. Fat: 33 grams
5. Protein: 9 grams
6. SaturatedFat: 16 grams
7. Sodium: 450 milligrams
8. Sugar: 26 grams

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