

Swiss Roll for Trifles

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This is an easy Swiss roll recipe that you can use in any trifle recipe you desire. Swap the jam for a flavour to suit your trifle and feel free to add a tbsp. of cocoa powder to the sponge mix for a chocolate Swiss roll.

Ingredients:

125g caster sugar
125g plain flour
3 eggs
1 tbsp. warm water
Half a jar of jam
Oil to grease the tray

Directions:

1. Preheat the oven to 200C/gas mark 6 and grease and line a Swiss roll tin or a plain baking tin.
2. Beat the eggs and the caster sugar together using an electric mixer for ten minutes, until fluffy and around three times the original volume.
3. Sift in the flour and stir gently, so as not to knock out too much of the air.
4. Add the warm water and stir again. Make sure everything is fully combined.
5. Pour the sponge mixture into the prepared baking tin and cook for 10-12 minutes.
6. Remove the sponge from the tin and spread the jam over the top of the sponge.
7. Roll it up carefully, removing the greaseproof paper as you go.
8. Allow it to cool and then cut it into slices to use in your trifle.

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