

## This Chocolate Swiss Roll Is the Light, Fluffy Showstopper You'll Keep Making Again and Again

Why This Chocolate Swiss Roll Works Every Time



**OVEN**  
**350°F**

**TIME**  
**5 to 6 min**

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### INGREDIENTS

You'll Need

For the Cake: 1/2 cup all-purpose flour 1/4 cup unsweetened cocoa powder 1 tsp baking powder 1/4 tsp salt 4 large eggs 1/2 cup granulated sugar 1 tsp vanilla extract Powdered sugar (for dusting towel):

For the Filling: 1 cup heavy whipping cream 2 tbs powdered sugar 1/2 tsp vanilla extract Optional Ganache Topping: 1/2 cup semi-sweet chocolate chips 1/4 cup heavy cream How I Make This Chocolate Swiss Roll (:

### DIRECTIONS

1. Step-by-: Step)
2. Prep the : Pan and Oven
3. I preheat my oven to 350°F (175°C), then line a 10x15-inch jelly roll pan with parchment paper. A light grease over the paper helps the cake release smoothly later.
4. Sift the : Dry Ingredients
5. In a bowl, I sift together the flour, cocoa powder, baking powder, and salt. Sifting really helps give the sponge its soft texture, so don't skip this step.
6. Beat the : Eggs and Sugar
7. Using an electric mixer, I beat the eggs and sugar together in a large bowl for about 5 to 6 minutes. You're looking for a pale, thick ribbon-like texture. Then I stir in the vanilla extract.
8. Fold in : Dry Ingredients
9. I gently fold the dry ingredients into the egg mixture with a spatula, working slowly to avoid deflating all that air I just whipped in. It takes a light hand, but it's worth it.
10. Bake the : Cake
11. I pour the batter into the prepared pan, smoothing it out evenly to the edges. It goes into the oven for 10 to 12 minutes, just until the surface springs back when lightly touched.
12. Roll the : Cake While It's Hot
13. While the cake bakes, I dust a clean kitchen towel generously with powdered sugar. As soon as the cake comes out, I flip it onto the towel, peel off the parchment, and gently roll it up from the short end-with the towel inside. I let it cool completely

this way to train the cake into its shape.

14. Make the : Whipped Cream
15. While the cake cools, I beat the heavy cream, powdered sugar, and vanilla together until stiff peaks form. It should be light but hold its shape well.
16. Fill and : Re-Roll
17. Once the cake is completely cool, I carefully unroll it. I spread the whipped cream evenly across the surface, then gently roll it back up-this time without the towel. If a few cracks appear, don't stress. The ganache (or powdered sugar) will cover it beautifully.
18. Add : Ganache (Optional But Worth It)
19. To make the ganache, I heat the cream just until steaming, then pour it over the chocolate chips. After waiting 2 minutes, I stir until smooth and glossy. I pour it over the top of the roll and let it drip slightly down the sides.
20. Chill and : Serve
21. I chill the finished roll for at least 30 minutes so it slices cleanly. Then I use a serrated knife to cut into thick, satisfying slices.
22. How I : Like to Serve It
23. With a dusting of cocoa or powdered sugar
24. for a classic café-style finish.
25. Topped with fresh berries

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Original recipe: <https://chefmaniac.com/this-chocolate-swiss-roll-is-the-light-fluffy-showstopper-youll-keep-making-again-and-again/>