

Chocolate Cake Swiss: A Decadent Dessert Your Family Will Love

Few desserts can rival the elegance and indulgence of



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 4 large eggs
- 3/4 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1 tsp vanilla extract
- 1 cup heavy whipping cream
- 2 tbsp powdered sugar
- 1/2 tsp vanilla extract
- 1/2 cup semi-sweet chocolate chips
- 1/4 cup heavy cream

Instructions:

Preheat the Oven: Preheat your oven to 350°F (175°C). Line a jelly roll pan (10x15 inches) with parchment paper and lightly grease it.

Prepare the Chocolate Sponge Cake Batter: In a large bowl, beat the eggs and granulated sugar with an electric mixer until the mixture is pale and tripled in volume (about 5 minutes).

Gently fold in the vanilla extract.

Sift together the cocoa powder, flour, baking powder, and salt. Gradually fold the dry ingredients into the egg mixture, being careful not to deflate the batter.

Bake the Cake: Pour the batter into the prepared pan and spread it evenly. Bake for 10-12 minutes,

or until the cake springs back when lightly touched.

Roll the Cake: While the cake is still warm, turn it out onto a clean kitchen towel dusted with powdered sugar. Gently peel off the parchment paper and roll the cake up (with the towel inside) from the short end. Let it cool completely.

Prepare the Filling: In a medium bowl, whip the heavy cream, powdered sugar, and vanilla extract until stiff peaks form.

Assemble the Swiss Roll: Unroll the cooled cake carefully and spread the whipped cream filling evenly over the surface. Roll the cake back up tightly (without the towel this time) and place it seam-side down on a serving platter.

Make the Ganache (Optional): Heat the heavy cream until just simmering, then pour it over the chocolate chips in a bowl. Let it sit for 2 minutes, then stir until smooth. Drizzle or spread the ganache over the rolled cake.

Chill and Serve: Refrigerate the cake for at least 30 minutes before slicing. Dust with powdered sugar or cocoa powder for a finishing touch.

Tips for Perfect Chocolate Cake Swiss:

Roll While Warm: Rolling the cake while it's warm helps prevent cracks and makes shaping easier.

Cool Completely: Ensure the cake is fully cooled before spreading the filling to prevent it from melting.

Customize the Filling: Add a layer of fruit jam or fresh berries for an extra burst of flavor.

Why This Recipe is a Classic:

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14. Why This Recipe is a Classic: Chocolate Cake Swiss is not only beautiful but also deeply satisfying. The soft sponge and creamy filling create a harmony of flavors and textures that's hard to resist. Once you try this recipe, it's sure to become a regular in your dessert rotation.
15. Give this recipe from I : Wuv Cooking a try, and share it with your loved ones-they'll thank you for it!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chocolate-cake-swiss-a-decadent-dessert-your-family-will-love/>