

## Fluffy Chocolate Swiss Roll with Whipped Cream Filling

The beauty of a Swiss roll lies in its



OVEN  
**350°F**

TIME  
**30 min**

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### INGREDIENTS

4 eggs  
¾ cup granulated sugar  
¾ cup all-purpose flour  
2 tbsp cocoa powder  
1 tsp baking powder  
1 cup whipped cream (store-bought or homemade)  
1 cup melted chocolate (for coating)  
Sprinkles (optional, for decoration)

### DIRECTIONS

1. Preheat the Oven: Preheat to 180°C (350°F). Line a baking sheet (roughly 10x15 inches) with parchment paper.
2. Make the Sponge: In a large bowl, whisk eggs and sugar until pale, fluffy, and tripled in volume (about 5-7 minutes).
3. Fold in Dry Ingredients: Sift in flour, cocoa powder, and baking powder. Gently fold with a spatula until just combined.
4. Bake: Pour the batter into the lined pan, spreading it evenly. Bake for 10-12 minutes, or until the cake springs back lightly when touched.
5. Roll While Warm: Turn the cake onto a clean kitchen towel dusted with powdered sugar. Roll the cake (with the towel) from the short end and let it cool completely.
6. Fill & Roll: Unroll the cooled cake, spread with whipped cream, and roll it up again (without the towel). Be gentle!
7. Coat with Chocolate: Place the roll seam-side down and pour melted chocolate over the top. Smooth it out and decorate with sprinkles if using.
8. Chill & Serve: Refrigerate for at least 30 minutes before slicing into clean rounds.

### SWAPS & NOTES

Filling : You can use chocolate whipped cream, mascarpone, or even jam for the filling.

Ganache : Replace melted chocolate with a quick ganache-just heat cream and pour over chocolate, then stir until smooth.

Use coconut whipped cream and dairy-free chocolate. ???  
Directions 1.

Preheat the Oven Preheat to 180°C (350°F) .

**More recipes: ChefManiac.com**

Original recipe: <https://chefmaniac.com/fluffy-chocolate-swiss-roll-with-whipped-cream-filling/>