

## Light Chocolate Swiss Roll with Fresh Raspberry Cream Filling

Chocolate Raspberry Swiss Roll



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Chocolate Sponge:

- 4 large eggs, separated
- 1/2 cup (100 g) granulated sugar
- 1 teaspoon vanilla extract
- 1/2 cup (65 g) all-purpose flour
- 1/4 cup (30 g) unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup (60 ml) hot water

For the Raspberry Filling:

- 1 1/2 cups (360 g) fresh or thawed raspberries
- 1/4 cup (50 g) granulated sugar
- 1 tablespoon lemon juice
- 1 teaspoon cornstarch mixed with 2 teaspoons cold water (optional, for thicker filling)

For the Whipped Cream:

- 1 cup (240 ml) heavy cream
- 2 tablespoons powdered sugar

Optional Garnishes:

- Fresh raspberries
- Chocolate shavings
- Powdered sugar for dusting

### DIRECTIONS

- 1.** Prepare the Pan: Preheat oven to 350°F (175°C). Line a 10x15-inch jelly roll pan with parchment paper.
- 2.** Make the Batter: Beat egg yolks with granulated sugar until pale and fluffy. Stir in vanilla.
- 3.** Sift together flour, cocoa powder, baking powder, and salt. Fold into the yolk mixture along with hot water.
- 4.** Whip the Egg Whites: In a separate bowl, beat egg whites to soft peaks. Gently fold into the batter to keep it airy.
- 5.** Bake: Spread batter evenly into the prepared pan. Bake for 12-15 minutes, until the cake springs back when touched.
- 6.** Roll While Warm: Turn the cake onto a clean towel dusted with powdered sugar. Remove parchment and roll up with the towel. Let cool completely.
- 7.** Prepare the Raspberry Filling: Simmer raspberries, sugar, and lemon juice for 5-7 minutes until softened. Add cornstarch slurry if you prefer a thicker filling. Cool completely before using.
- 8.** Make the Whipped Cream: Beat heavy cream, powdered sugar, and vanilla until stiff peaks form.
- 9.** Assemble: Unroll the cooled cake carefully. Spread whipped cream evenly, then spoon raspberry filling over the cream.
- 10.** Roll the cake back up tightly and place seam-side down. Chill at least 1 hour before slicing.
- 11.** Garnish & Serve: Top with whipped cream, fresh raspberries, chocolate shavings, and a dusting of powdered sugar.

## SWAPS & NOTES

Frozen raspberries work perfectly-just thaw and drain excess liquid.

Extra rich flavor: Add 1 tablespoon espresso powder to enhance chocolate depth.

Stabilized cream: Add 1 teaspoon gelatin (bloomed) for longer-lasting structure.

Gluten-free option: Substitute a 1:1 gluten-free flour blend.

### TIPS FOR SUCCESS

Roll the cake while warm to prevent cracking.

Don't overfill-too much filling makes rolling difficult.

Chill before slicing for clean, neat spirals.

Use a serrated knife for smooth cuts.

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

Original recipe: <https://chefmaniac.com/light-chocolate-swiss-roll-with-fresh-raspberry-cream-filling/>