

Swiss Roll Cake with Whipped Cream and Chocolate Ganache

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OVEN
350°F

TIME
12 to 14 min

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INGREDIENTS

For the Cake:

- 3/4 cup cake flour or all-purpose flour, spooned and leveled
- 1/4 cup unsweetened natural or Dutch-process cocoa powder, plus more for rolling
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 4 large eggs, room temperature and separated
- 3/4 cup granulated sugar, divided
- 1/4 cup vegetable oil
- 1/4 cup buttermilk or whole milk
- 1 1/2 teaspoons pure vanilla extract
- 1 teaspoon espresso powder, optional

For the Vanilla Whipped Cream:

- 1 cup cold heavy cream or heavy whipping cream
- 3 tablespoons granulated sugar or confectioners' sugar

1 teaspoon pure vanilla extract

2 tablespoons marshmallow creme, optional

For the Chocolate Topping:

- 1/2 cup heavy cream or heavy whipping cream
- 4 ounces semi-sweet chocolate, finely chopped
- 1 teaspoon light corn syrup, optional for shine

DIRECTIONS

1. Prep the pan: Preheat your oven to 350°F. Grease a 12x17-inch baking pan, line it with parchment paper, and grease the parchment too. This step is essential for easy release.
2. Mix the dry ingredients: Sift together the flour, cocoa powder, baking powder, and salt. Set aside.
3. Whip the egg whites: Beat the egg whites with 1/4 cup of the sugar until medium peaks form. They should look foamy and hold shape with a slight droop. Transfer to another bowl.
4. Beat the yolk mixture: In the same bowl, beat the egg yolks with the remaining sugar. Add the oil, milk, vanilla, and espresso powder if using. Beat until the mixture is smooth and slightly bubbly.
5. Combine gently: Add half the whipped egg whites to the yolk mixture and mix briefly on low. Repeat with the rest. Sift in the dry ingredients, then fold gently with a spatula until no streaks remain.
6. Bake: Spread the batter evenly into the prepared pan. It will look thin, and that is exactly right. Bake for 12 to 14 minutes, just until the top springs back lightly when touched.
7. Roll while warm: While the cake bakes, prepare a sheet of parchment paper or a thin tea towel dusted with cocoa powder. As soon as the cake comes out of the oven, loosen the edges, invert it onto the prepared surface, peel off the parchment, and roll it up from the narrow end while still warm.
8. Cool completely: Let the rolled cake cool completely at room temperature for about 3 hours. This helps it hold its shape and reduces tearing later.

9. Make the filling: Whip the heavy cream, sugar, and vanilla until medium to stiff peaks form. Beat in the marshmallow creme if using.
10. Fill and reroll: Unroll the cooled cake gently. Spread the whipped cream over the surface, leaving a small border around the edges. Roll the cake back up carefully without the towel or parchment.
11. Make the ganache: Place the chopped chocolate in a bowl. Heat the cream until just simmering, then pour it over the chocolate. Let it sit for a few minutes, then stir until smooth and glossy. Add corn syrup if you want extra shine.
12. Finish and chill: Pour the ganache over the rolled cake. Refrigerate for 30 to 60 minutes before slicing for the cleanest presentation.

SWAPS & NOTES

Cake flour gives the sponge a slightly softer, more delicate texture, but all-purpose flour also works well.

Natural cocoa and Dutch-process cocoa are both fine here, so use what you already have on hand.

Espresso powder is optional, but it deepens the chocolate flavor without making the cake taste like coffee.

For the filling, confectioners' sugar can give a silkier whipped cream, while granulated sugar adds a slightly more classic whipped texture.

TIPS FOR SUCCESS

Use room temperature eggs because they whip up with more volume, which helps create the sponge's light texture.

Sift the dry ingredients so the batter stays airy and lump-free.

Fold gently rather than stirring aggressively, since you do not want to deflate the egg whites.

The most important trick is rolling the cake while it is still warm.

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

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