

## RASPBERRY, CREAM & ALMOND SWISS ROLL

Sweet raspberry jam and silky smooth cream spiral effortlessly through this lusciously light sponge. Top this timeless, nostalgic treat with fresh raspberries, toasted almonds and a dusting of icing sugar. Slice and share with your loved ones.

Prep time 20 minutes | Cook time 15 minutes | Serves 6

## For the Swiss Roll

115g self-raising flour 1 teaspoon baking powder 2 large Burford Brown eggs 50g unsalted butter, room temperature 115g caster sugar, plus extra for rolling 1 teaspoon vanilla essence

## For the Raspberry, Cream and Almond filing

200ml double cream 200g Bonne Maman raspberry jam 20g fresh raspberries 20g flaked almonds Icing sugar, for dusting

Preheat the oven to 200°C / 400°F

Grease and line a 20cm x 30cm swiss roll tin, and then set aside.

Start by sifting the flour and the baking powder into a large mixing bowl.

Next add the softened butter, eggs, sugar, and vanilla and use an electric whisk to mix together until pale, fluffy and smooth.

Carefully tip the mixture into the prepared tin and level it out – place it into the middle shelf in the preheated oven and bake for 15 minutes. It should be lightly golden brown, risen slightly, and springy to the touch.

Before bringing the Swiss roll out of the oven, prepare a piece of baking paper just larger than the size of the tin, and sprinkle it evenly in a layer of sugar.

Once the Swiss roll is cooked, remove it from the oven and carefully flip it out onto the sugared baking paper. Remove the tin and the baking paper it was lined with. Trim the edges of the sponge with a sharp knife.

Next, starting with one of the short edges, gently roll the sponge up in a spiral using the sugared baking paper to wrap it round – it is important to do this while the sponge is still warm to avoid cracking. Once it is rolled, keep the sugared baking paper wrapped tightly around the Swiss roll and set aside to cool in this spiral.

After the Swiss roll has cooled you can fill with your strawberry, cream, and almond filling.



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To make the Raspberry, Cream, and Almond filling:

In a dry frying pan, add the flaked almonds and gently toast them until they are golden brown. Remove them from the pan and set aside to cool.

Pour the cream into a bowl and gently whip it until it forms medium-stiff peaks. Take the cooled swiss roll and gently unroll it until it is flat again. Begin by spreading a layer of raspberry jam. Follow this with a layer of the lightly whipped cream, leaving a 1cm boarder around the edges.

Gently roll the Swiss roll back into its spiral, tightly enclosing the filling and finishing so the seam is tucked under the bottom of the cake.

Place onto a serving platter and top with fresh raspberries, the toasted almonds and a dusting of icing sugar.





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