

Don't like coffee? Don't worry, see the top tip!



1. Put the espresso powder (bag 1) in a heatproof bowl, add 2 tbsp of boiling water, stir, and set aside. Melt 60g of butter, leave to cool. Grease a baking tray, and line with one of the pieces of provided baking paper. Preheat the oven to 180°C/160°C fan/gas mark 4. To make the sponge, separate the yolks and whites of 4 eggs. In a large bowl, beat the egg yolks, with the sugar and vanilla (bag 2), until smooth. In another large bowl, whisk the egg whites with a clean whisk until foamy. Gradually add the granulated sugar (bag 3) to the egg whites, and whisk until there are soft peaks.



2. Add the cooled melted butter, and the plain flour, cocoa powder, baking powder, and salt (bag 4) to the egg yolks, and mix thoroughly. Very gently fold in the egg white and sugar mixture until just combined.



3. Spread the batter evenly onto the prepared tray. Lightly tap the tray on the worktop to remove any air bubbles. Bake for 10-15 minutes or until the top of the sponge springs back when pressed with a finger. While the sponge is baking, put the second piece of provided baking paper onto a clean work surface.



4. When the sponge is baked, leave it to cool in the tin for precisely 10 minutes, before turning it out onto the prepared baking paper. Peel off the baking paper the sponge was baked on. Starting at the short edge, slowly and gently roll the sponge and the baking paper together. Allow the roll to cool for 45-60 minutes.



5. When the roll is almost cool, prepare the buttercream. In a large bowl, beat 100g of softened butter until pale. Gradually add the icing sugar (bag 5), and 1-3 tsp of the cooled coffee, depending on how strong you want the coffee flavour, and mix until combined. If the buttercream is too firm to spread, add more coffee or a teaspoon of milk or water.



6. Gently unroll the cooled sponge, and spread over the buttercream. Gently re-roll the sponge, removing the baking paper as you roll. Transfer the roll to a wire rack, seam side down, and chill in the fridge for 30 minutes. When the roll is nearly chilled, make the chocolate ganache. Put the dark chocolate chips (bag 6) and 40g of butter into a heatproof bowl over a pan of gently simmering water, ensuring that the bowl does not touch the water.



7. Add 120ml of double cream and stir until melted and combined. Remove from the heat and carefully take the bowl off the pan. Let the ganache cool for 5 minutes, stirring occasionally. Remove the rack from the fridge and set over a baking tray (to catch the drips). Evenly pour the ganache over the roll, tap the rack gently for a smooth finish.



8. Half fill a mug or bowl with very hot but not boiling water and put the sealed bag of white chocolate (bag 7) in it. If the water cools down, refill with hot water to prevent the chocolate solidifying. When the chocolate is completely melted, leave to one side to cool slightly. Snip a small corner off the bag, and drizzle the white chocolate over the top of the roll. Gently lift the roll onto a serving plate/board. Chill for 30 minutes before serving.

TOP TIP

To make a chocolate swiss roll, leave out the espresso powder (bag 1) and when you get to step 5 substitute the cooled coffee with milk.

SKILL LEVEL	PREP TIME	BAKE TIME	SERVES
👑👑👑👑👑	60 MINS + COOLING AND CHILLING	10-15 MINS	10

IN THE KIT

- Bag 1:** 2 tsp espresso powder
Bag 2: 65g caster sugar, 1/32 tsp madagascan vanilla
Bag 3: 65g granulated sugar
Bag 4: 65g plain flour, 3 tbsp cocoa powder, 1 tsp baking powder, 1/8 tsp salt
Bag 5: 200g icing sugar
Bag 6: 90g dark chocolate chips
Bag 7: 25g white chocolate chips

2 x A3 baking paper
 1 x butter measure

VIDEO

bakedin.co.uk/mocha-swiss-roll

INGREDIENTS

Icing sugar (sugar (97%), maize starch), belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), caster sugar, granulated sugar, white chocolate chips (sugar, cocoa butter, whole **milk** powder, **soya** lecithin E322, vanilla extract), fat reduced cocoa powder, baking powder (raising agents (sodium acid phosphosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), coffee powder (soluble coffee with finely ground roasted coffee), salt (salt, anti-caking agent: sodium ferrocyanide), ground vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1722kJ/407kcal
Fat	6.3
of which saturates	3.9
Carbohydrates	83
of which sugars	73
Protein	3.0
Salt	0.58

Allergens: For allergens see ingredients in **bold**.
 May contain: **nuts**.

Best before: see sticker. Store in a cool, dry place.

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