

This is optional thinking about the current time of year.

75th Anniversary of VE Day



It is called Winston Churchill's Swiss Roll

Ingredients

130g caster sugar +1 Tablespoonful

3 eggs

85g plain flour

1/2 Teaspoonful baking powder. If you do not have any of this use all self-raising flour instead of the plain flour

Jam

Equipment I will need:

Baking tray

electric whisk

knife

Metal spoon

Scales

Sieve

Method

- Beat the eggs in a bowl with the sugar for about 5 mins or until thick and creamy looking.
- sift the flour and baking powder together.
- Grease and line a baking tin oblong shaped
- Once the egg mixture is thick enough using a metal spoon and fold the flour in gently until it is all mixed in.
- Spread this mixture in your tin and bake at 180c
- It will not take long to cook so keep an eye on it. When it is golden in colour remove it from the oven
- spread the spoon of sugar on to some baking paper
- turn the sponge out of the tin on to the sugar and remove the paper
- Warm the jam slightly
- Spread the jam onto the sponge and with a knife and trim the edges so that it makes it easier to roll tightly

ENJOY WITH A NICE CUP OF TEA



THIS IS NOT COMPULSORY TO MAKE

Regards Miss J