

- This chocolate Swiss roll cake is rich in chocolate flavor and light in texture. The super moist chocolate cake is perfectly complimented by the light whipped cream filling. It's all covered in a delicious chocolate ganache, and it is sure to be a hit. Hi, I'm Lindsay from Life Love and Sugar, and today we're making a chocolate Swiss roll cake. All right, so to get started, you're gonna wanna set up your cake pan. You'll need a 12 by 17 inch pan and a piece of parchment paper. Some people like to roll up their cake rolls in like a hand towel or something. I like to use parchment paper, much less messy. You don't have laundry afterwards. Naturally non-stick and it works just as well. You wanna leave overhang 'cause you're gonna need to lift the cake out of the pan after it bakes so that you can roll it. You usually have to kind of fold the parchment paper in the corners a little bit, so it'll stay. And now I can make our cake batter. We'll start with the dry ingredients. We've got our flour, and this is Dutch processed cocoa powder. It's gonna give you a richer chocolate flavor than natural and sweetened, I highly recommend it. Baking powder. Salt. And espresso powder, it kind of ramps up that chocolate flavor a little bit, but you don't have to use it if you don't have any on hand. And we'll mix all this together. All right. Now we can set this aside and work on our wet ingredients. You're gonna want your large mixer bowl. To that, we are going to add our sugar, eggs, and vanilla extract. We'll pop this on our mixer, use our whisk attachment and whip this on high speed for about four minutes until it's nice and light and fluffy. All right. And so this is what you're looking for. It's significantly grown in volume, it's light in color, it's fluffy, kinda ribbons down into the bowl a little bit. Now you know it's ready. All right, so from here we're gonna add our dry ingredients. We're gonna add about half of them first, gently fold those in and then add the rest. You do wanna make sure you're doing kind of a gentle folding motion so that you don't deflate all that air you just whipped into your egg mixture. So you kind of wanna run your spatula around the edge, maybe through the middle of the bowl, and fold the mixture over onto itself. So once you're pretty sure there are no more pockets of dry ingredients hiding anywhere, and everything's been incorporated, we can set this aside for just a second. You're gonna grab your butter and your milk and combine those. And then we'll actually heat this up in the microwave until the butter is melted. And it doesn't have to be boiling, but it should be really hot. We're gonna pour that in, and then we will gently fold, stir this together. Okay, so once all that is well incorporated, we can pour this into our prepared cake pan. We'll spread this out. All right, so now we can pop this in the oven for about 10 minutes. All right, so when your hot cake comes out of the oven, we're gonna move this over. I'd like to put down a hand towel to keep my counter safe. We're gonna move this on top of that, and then we're gonna use this parchment paper to roll the cake up. You do wanna be careful, it's very hot. Now, you could just set this aside and let it sit and cool. But I actually like to unroll it a few times while it's cooling, just to help ensure that it's not gonna crack on you. And in that first five or 10 minutes that

it's out of the oven. And I might unroll it two or three times. And then after that, maybe every five to 10 minutes until it's cool. Now, if you notice that it's starting to stick, you can actually lift up, before you roll back and kind of wait and watch it release before you roll back. And that'll also help to prevent that from creating a crack. So there we go. Now we'll roll it back up and let it sit for a few more minutes before we unroll it again. All right, we can make our whipped cream filling. So we've got our cold heavy whipping cream, some powdered sugar. This'll help stabilize your whipped cream and it'll give it a little sweetness, vanilla extract. Right now, we'll pop this on our mixer and whip it until we have stiff peaks. And now you'll want to grab your cool cake roll, and we will unroll this. I like to have an offset spatula to help me loosen it where it's sticking a bit. And again, I'm gonna kind of lift up before I roll back. All right, now we have our cake roll all rolled out and we can go ahead and add our filling. All right, now as you're spreading this, you can leave maybe a half to a quarter of an inch on the long sides and maybe an inch or so side here because as you roll it up, some of this whipped cream will move around and it gives it some space to move without squeezing out of the sides. I'm just gonna kind of work the whipped cream up into the center there, so I don't risk that kind of breaking. You wanna spread it so that it's kind of nice and level so that you don't have a mound in the center and have it thinner on the sides. 'cause then when you roll it up, it'll be a little like thinner on the outside and fatter and fuller in the middle. I try to kind of lift up as I push it over so that I'm not pushing as much filling and displacing things as much as it could. All right, there we go. And we can kind of roll this back and see if we did push out any whipped cream. And then we can clean that up if want to. And then we will grab some clear wrap and wrap this up to pop it in the fridge to chill for a little bit. All right, now we can pop this in the fridge for about an hour or two until it firms up and gets easier to move around and work with. And we'll add the ganache on top. All right, so after your cake roll has chilled and has firmed up a little bit, we are going to be ready for the ganache. This is our same 12 by 17 inch pan with a cooling rack so that we can drizzle the ganache and all the excess will drip down, and it won't end up on your serving platter. So now we're gonna make our chocolate ganache. We've got our chopped chocolate. I'm gonna add a little corn syrup to it. This will just help the ganache, keep it shine a little bit. And then we are gonna heat our heavy cream just until it starts to boil. And we'll just let this sit for two or three minutes so the heat from the cream can melt the chocolate, and then we'll whisk it until smooth. All right, so we've got our smooth, lovely shiny chocolate ganache, and we are gonna pour this on our cake roll. All right, and there you have your final chocolate Swiss roll cake. It's beautiful. It's delicious, it's so good. You can serve it just like this, or you can pop it in the fridge for a couple hours so that the ganache firm up. But this is it, you are going to love it. For the full recipe, head over to [lifeloveandsugar.com](http://lifeloveandsugar.com).