Swiss Roll

Ingredients

3 eggs

75g caster sugar

75g plain flour

2-3tbsp jam

Extra sugar for rolling.

Method

1. Preheat the oven to 200°C
2. Line the swiss roll tin with greaseproof paper.
3. Whisk the eggs and sugar in a large bowl until thick.
4. Sieve the flour onto a plate.
5. Gently fold in the flour using a metal spoon.
6. Pour the mixture onto the baking tray and bake in the oven for 8-10 minutes.
7. Quickly spread the jam and roll.