Decorated Swiss Roll

Ingredients for lace decoration
20g caster sugar
20g butter
30g plain flour
1 egg white
Food colouring (paste/gel)

Ingredients for sponge
4 eggs
120g caster sugar
120g plain flour

Equipment
Small bowl
Wooden spoon
Piping bag
Mixing bowl
Electric whisk
Tablespoon
Baking tray
Extra piece of baking paper

Method

1. Preheat the oven to 200°C.

To make lace decoration:
1. Beat all the ingredients together in a small bowl with a wooden spoon.
2. Add the food colouring (paste) of your choice.
3. Place mixture into a piping bag and leave to one side.

To make the sponge:
1. Pipe your lace decoration onto the baking paper. Freeze for 10-15 minutes until solid.
2. Beat the 4 eggs and 120g caster sugar using an electric whisk until thick and foamy and doubled in size (figure of '8' can be seen).
3. Use a tablespoon to gently fold in the 120g plain flour.
4. Spoon the sponge mixture over the frozen lace decoration and spread out.
5. Place in the oven for 10-12 minutes.
6. Meanwhile, wash up and tidy away.
7. Place a piece of baking paper on your work area. When your Swiss roll is cooked tip it out onto the baking paper.
8. Roll it up into a Swiss roll shape and leave to cool.
9. When cool, unravel and spread over your filling and re roll up without the paper.