

## 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  
3 tbsp jam

### 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. Spread over the jam and roll it up into a Swiss roll shape and leave to cool.

