

Gluten Free Select Apricot Swiss Roll



Preparation time

20 minutes



Cooking time

10 minutes



Makes

6-8 portions

Recipe Description

Try this delicious twist on the classic, with sweet apricot jam, perfect for any special occasion.

Ingredients

110g Glutafin Gluten Free Select Multipurpose White Mix | Glutafin

110g caster sugar

3 large eggs

2 tsp cold water

An extra 40g caster sugar for dusting

Filling

85g softened butter

200g icing sugar

1 tbsp milk

1 tsp vanilla extract

175g apricot jam, sieved

Additional Equipment

Swiss roll tin

Baking parchment

Method

1. Line a Swiss roll tin with baking parchment.
2. Preheat oven to Gas Mark 6/200°C/180°C fan
3. Whisk together eggs and 110g sugar until pale and thick, adding in the water about halfway through.
4. Fold in the Flour Mix.
5. Put into a prepared tin and bake near top of oven for 10 minutes until golden brown.
6. Turn out on to baking parchment thickly dusted with 40g caster sugar, trim edges and roll with paper inside, leave to cool.
7. Make filling - cream together butter, icing sugar, milk and vanilla extract. Unroll cooled cake and spread with the butter cream and apricot jam.
8. Re-roll.