



Vegan Swiss Roll



This is a bit of 'bake off' madness hitting home. Decided I needed to figure out how to make a Swiss Roll. Took a couple of goes...some with cracks the depth of a small crater but got there in the end!

Sponge recipe is nice and simple; it the rolling that's tricky!

Free From: Dairy, Eggs, Soya

Contains: Gluten

Prep Time: 15 minutes. Rolling and trimming time about 20 minutes, cooling time about 45 minutes.

Baking Time: 10 minutes

Ingredients

1 1/2 cups self raising flour

1 cup caster sugar

1 tsp vanilla extract

6 tbs melted non dairy margarine (I use Pure)

1 tsp apple cider vinegar

1 tsp baking soda

1 cup dairy free milk (I use Rice Dream)

Filling - Jam of your choice - warmed for a minute so it's spreadable.

Method

Preheat your oven to 170°C, 350°F

Line a baking tin (9inch x 13 inch) with parchment and grease liberally.

Mix the flour, margarine and sugar together. Then add the soda, vanilla, and apple cider vinegar and give a quick mix. Next add in the cup of non-dairy milk and mix for a few minutes. It will be a very running batter. Don't worry.

Pour into the prepared tray and bake for about 10 minutes - test with a toothpick to see if it's done.

Take another large piece of parchment and sprinkle with more caster sugar. Invert the cooked sponge onto the parchment and peel off the paper from the tray (this can be a bit tricky). Tidy up any edges by trimming around the cake and roll it up very, very slowly using the parchment paper. If you roll slowly enough you should avoid cracks. The paper will roll inside the cake roll. Leave for 3 minutes and carefully unroll.

Spread with jam and then re-roll using the paper to move the cake along but don't roll the paper on the side (obviously).

Leave the roll to cool wrapped up in the parchment.

Once cool carefully remove the parchment paper, dust with icing sugar and serve in slices.



Related Articles:

[Dairy Egg Free Elderflower Cupcakes](#)

[Easter Egg Free Meringues](#)

[Chocolate Fudge Brownie Cake](#)

[Dairy Free Lasagne](#)

[Granola Bars - Dairy Free](#)

Brought to you by Allergy Mums

[Back to top](#)

[Previous](#) | [Next](#)