Swiss cake roll recipe

Egg 4 pcs (white and yolk set apart)

Sugar 40g

Salt 1/4teaspoon

All purpose flour 80g

Corn starch(粟粉) 10g

Oil 50g

Normally people will use vegetable oil, but I use olive oil instead.

Vanilla extract ¼ teaspoons

Milk 50g

Baking powder ½ teaspoons

Tar tar powder a touch (optional)

Sugar 60g

Direction

1. Preheat oven to 350 degrees F. prepare a 9*13" baking pan with a baking sheet
2. In a large bowl combine all purpose flour, corn starch and baking powder. Set aside
3. Prepare egg yolk, sugar 40g, oil, milk, vanilla extract and salt in another mixing bowl and whisk them over and set aside
4. Mix (1) and (2) together mix well with spatulas until smooth without lumps
5. Beat up egg white, add sugar 60g little by little and add tar tar(optional) until stiff peaks form
6. Fold the (4) into (5).
7. spread the batter evenly in a prepared pan
8. Bake for 20-25min or until a wooden toothpick inserted near center comes out clean
9. Cool down
10. Prepare a filling (you can either use cream cheese or whipping cream)
11. If you use cream cheese (6ounce cream cheese, 1/4cup softened butter (optional and if you use unsalt butter, pour a touch of salt.)And sugar.
12. Once the cake is cool down. Flip over the cake and spread it with filling
13. Roll up the cake and chill it for better taste