

“Shelford” Apricot Swiss Roll

These indulgent Swiss rolls are easy to make, and taste just as good as they look!

- Makes: 10
- Prep time: 30 mins
- Cooking time: 10 mins

Ingredients

- 100g caster sugar, plus extra for sprinkling 3 large eggs
- 100g self-raising flour

Filling

- 75g unsalted butter, softened
- Few drops vanilla essence
- 175g icing sugar
- 90ml **Shelford apricot jam**

Preparation

1. Preheat oven to 200°C. Line a 33 x 23cm swiss roll tin with lightly greased greaseproof paper.
2. Place the sugar and eggs in a large mixing bowl and whisk with an electric whisk until the mixture is thick and pale and the whisk leaves a trail when lifted out. This will take about 10 mins.
3. Sift the flour into the egg mixture, gently folding it in with a metal spoon at the same time. Turn the mixture into the swiss roll tin, tilting it gently to make sure the mixture spreads evenly into the corners.
4. Bake for 8-10 mins until the sponge is pale golden and springs back when lightly pressed. While the cake is cooking, place a sheet of greaseproof paper on a damp tea towel and sprinkle with 30ml (2tbsp) caster sugar.
5. Quickly invert the cake on to the paper and peel off the lining paper. Trim the edges of the sponge and roll
6. Up firmly from one short end with the paper inside. Leave to cool.
7. To make the buttercream filling, beat together the butter and vanilla essence, and then gradually beat in the icing sugar.
8. Carefully unroll the cooled cake and remove the paper. Spread a layer of buttercream, then a layer of **Shelford apricot jam** over the cake. Gently re-roll and serve sliced.