

Carrot Cake Swiss Roll

Portions

16

Ingredients

<i>Satin Creme Cake Carrot Mix SG</i>	100 g
Whole Eggs	250 g
Egg White	80 g
Vegetable Oil	100 g
Water	300 g
<i>Deli Cheesecake</i>	300 g

Working Method

Add the liquids to a mixing bowl and add the Satin Creme Cake Carrot Mix on top. Using a beater attachment, mix slow for 2 min, scrape down, medium 2 minutes, fast 1 minute. Spread the batter out onto silicone paper to 5mm. Bake, and then leave to cool. Sprinkle some caster sugar onto another piece of paper and flip the cake onto this, so that you can peel off the baking paper. Once cooled, spread the Deli Cheesecake onto the cake and roll.