

A Simple Jam Roll

(Australian Women's Weekly Cakes and Slices Cookbook)

- 3 large (59g) eggs
- 110g (½ cup) caster (superfine) sugar
- 112g (¾ cup) self-raising flour, *sifted*
- 40ml (8 teaspoons) boiling water
- ½ cup jam
- 2 tablespoons caster (superfine) sugar, extra



1. Preheat oven to 190C (375F) or 175C with fan (350F).
2. Line the base and sides of a 25 x 30cm (10 x 12") Swiss roll pan with parchment, then grease the paper well - I used a canola oil spray. As I didn't have a Swiss roll pan, I used a 22 x 32cm (8½ x 12½") baking pan.
3. Using the whisk attachment if you have one, beat the eggs with an electric mixer for about 3 minutes or until thick and creamy. Gradually add the sugar, beating until dissolved between each addition. With a rubber spatula, *gently* fold in the sifted flour and boiling water until the flour is just incorporated.
4. Spread the batter into the prepared pan, and bake for 10-12 minutes until light golden brown all over (I rotated my pan in the oven after 10 minutes and gave it a couple more minutes baking time). Test for doneness by gently pressing the top of the cake - it should spring back when lightly pressed. As the cake is baking, warm the jam gently in a saucepan or in the microwave on low.
5. Spread a sheet of parchment paper with the extra caster sugar. Remove the baked sponge from the oven and turn it immediately onto the paper (be brave!). Remove the lining paper and spread the hot cake with warm jam.
6. While still warm, roll the cake up carefully, using the paper to assist (in much the same way as you might use a sushi mat). Roll from the short side up - so that you end up with a small fat roll rather than a long skinny one.
7. Allow the roll to cool before cutting into thick slices and serving.

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