Haddington Show 2026
Produce and Craft; Convenor's Recipe

Swiss Roll

You will need:

33 x 23 cm (13 x 9 in) swiss roll tin
Baking paper

Ingredients:

4 large eggs
100g (4 oz) caster sugar (plus a little extra for sprinkling)
100g (4 oz) self-raising flour

For the filling:
4 tablespoons of raspberry jam

Method:

1. Preheat the oven to 220°C/Fan 200°C/Gas 7. Grease the swiss roll tin and line with baking parchment

2. Whisk the eggs and sugar together in a large bowl until the mixture is light and frothy and the whisk leaves a trail when lifted out.

3. Sift the flour into the mixture, carefully folding it in at the same time.

4. Turn the mixture into the prepared tin and give it a gentle shake so that the mixture finds its own level, making sure it spreads evening into the corners.

5. Bake in the pre-heated oven for about 10 minutes or until the sponge is golden brown and begins to shrink back from the edges of the tin.

6. Place a piece of baking parchment on to a work surface and sprinkle with caster sugar. Invert the cake on to the sugared parchment. Quickly loosen the parchment on the bottom of the cake and peel it off.

7. Trim the edges of the sponge with a sharp knife and make a score mark 2.5 cm (1 in) in from on shorter edge, being careful not to cut right through.

8. Leave to cool slightly, then spread with the jam. Roll up the cake firmly from the cut end.