Peanut butter and chocolate Swiss Roll

Recipe by Zola Nene

Serves: 6

Cooking: 1hr 40min

Difficulty: Easy

Ingredients :

For the sponge:

- 3 eggs
- 115g Selati Castor Snow
- 60g self-rising flour
- 30g cocoa powder

For the peanut butter frosting:

- 100g butter, softened
- 100g smooth peanut butter
- 400g Selati Icing Snow, sifted

Methods :

- Grease a Swiss roll tray and line with baking paper.
- Pre heat the oven to 200ºC.
- Beat the eggs and castor sugar until ribbon stage (light and fluffy)
- Sift together the self-rising flour and cocoa powder, then fold into the egg mixture with a spatula.

- Spread evenly onto the baking tray, then bake for 10-12 minutes – be careful not to overbake the sponge as it will cause it to crack when rolled
- Sprinkle a large sheet of baking powder with castor sugar then turn the baked sponge out onto the baking paper.
- Roll the cake up from the short side, rolling the paper inside the cake, then leave to cool.
- For the frosting, beat together the butter and peanut butter until smooth.
- Mix in the icing sugar until well incorporated and smooth.
- Unroll the sponge, then spread with the frosting, before rolling up again into a log.