

Recipe for class number 62 - Lemon Curd Swiss Roll:

Ingredients:

110g self-raising flour	1 level teaspoon baking powder
50g spreadable butter	2 large eggs
110g golden caster sugar	1 teaspoon vanilla extract

For the filling and topping: 3 - 4 tablespoons of lemon curd
Caster sugar to finish

**Grease and line with baking parchment a 20cm x 30cm swiss roll tin.
Preheat the oven to 200C (180 fan oven) gas mark 6**

First sift the flour and baking powder into a roomy mixing bowl.
Then add the butter, eggs, caster sugar and vanilla extract and, using an electric whisk, mix to a smooth, creamy consistency for about one minute.
Next spread the mixture evenly into the prepared baking tin.
Bake near the centre of the oven for 14 -15 minutes or until it feels springy in the centre.

While its cooking spread a damp tea towel out on flat surface (have another one ready for later as well).
On top of the first tea towel place a sheet of baking parchment that's about 2.5cm larger than the tin. Then sprinkle caster sugar all over the paper.

As soon as the swiss roll is cooked lift it out of the tin, holding the sides of the liner and turn it onto the paper immediately. Now carefully and gently strip off the liner, take a sharp knife and trim 3mm from all round the cake.

Cover the cake with the second clean damp tea towel and leave for a couple of minutes then remove the cloth and spread the cake with lemon curd. Then with one of the shorter edges of the cake nearest to you make a small incision about 2.5cm from the edge, cutting right across the cake, not too deeply, this will help you when you start to roll. Now start to roll this 2.5cm piece over and away from you and continue to roll, holding the sugared paper behind the cake for a few moments to help it set in position.

Transfer cake to wire cooling tray and dust with a little more caster sugar.