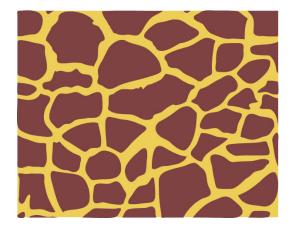# Giraffe Patterned Swiss Roll Cake

Preparation Time: 30 minutes
Cooking Time: 15 minutes

Ingredients
For the egg-yolk batter (the yellow parts)
3 egg yolks
15g castor sugar
40g vegetable oil
60g milk
1 tsp vanilla essence
50g cake flour, sifted
20g corn flour, sifted

For the cake batter (the brown parts)
3 egg whites
50g castor sugar
10g cocoa powder (adjust according to taste/colour preference)

Method
• Preheat oven to approximately 180 degrees.
• Cut greaseproof paper to fit the base of your tray or tin. Onto this, draw or trace a giraffe pattern. Then either place this paper face-down, or cover with a second sheet of greaseproof paper.

• Create the egg-yolk batter by combining the wet ingredients (the egg yolks, vegetable oil, milk and vanilla essence). Once combined, sift in the flour and sugar.

• If fancy, add a portion of this mixture to a piping bag and trace the pattern you drew on the greaseproof paper. If average, just use a spoon to do the same. (After this step, you should have batter leftover for the next stage.)

• Bang the tray to remove air bubbles (you could tell I skipped this step) and bake for 1–2 minutes until set. Remove from oven.

• Next, to create the cake batter, beat 3 egg whites with 50g of castor sugar to make stiff peaks. To this, add the cocoa powder and fold in the leftover egg-yolk batter.

• Pour this cake batter over the top of the pre-cooked pattern. Make sure this is level and free from giant visible air bubbles.
Bake for 14–16 minutes or until it springs back when lightly pressed. If you over-bake the cake, it will probably crack when you try to roll it.

• Allow to cool (and trim edges if you like). Spread with your choice of filling (I used jam) and roll tightly.