

## **ROLL UP EVERYONE! BAINES' BAKE-OFF CHALLENGE:**

Bake a Swiss Roll for our Baines Bake-Off challenge! Interested? Here's what to do. Follow the recipe below (used by Baines for over 70 years);

### **PREPARE:**

Heat oven 220c/200 fan/gas 6 & use the middle shelf.

Grease edges of an approx. 13" x 8"/33cm x 21cm baking tray and line with greaseproof paper. Prepare another sheet of paper sprinkled with sugar to tip the roll onto as soon as it comes out of the oven.

### **MAKE:**

WHISK UNTIL CREAMY: 3.5oz/100g castor sugar & 2 eggs at room temperature

SIFT AND FOLD IN GENTLY: 2.75oz/76g plain flour

Spread evenly on your baking tray.

### **BAKE:**

Approx. 7 minutes middle shelf

Lift out of the tray by holding the base paper and gently tip onto the prepared sugared paper.

**Wet** the cake paper lining, then gently peel off.

Cool for a few minutes and spread your jam. If your jam is cold warm it slightly to make it easier to spread

### **ROLL:**

Placing your cake with the short end at the back of your work surface, gently and tightly roll the cake towards you, using the paper to help it stay even.

Place on a pretty plate with the fold underneath, and, resisting the temptation to eat it immediately, present it for judging by Richard Baines, Master Baker!