

Vegan Swiss roll

185 ml soya or oat milk

2 tbsp non dairy yoghurt

1 tbsp ground/milled flax seed

1/2 tsp apple cider vinegar

55 ml oil

1 tsp vanilla extract

1/4 tsp almond extract

60 g vegan icing sugar or caster sugar

155 g plain white flour

2 tbsp cornflour

1/4 tsp salt*

3/4 tsp baking powder*

1/4 tsp bicarbonate of soda*

Filling: 50g jam

Optional: a generous pinch of turmeric for colour



Method

1. Preheat the oven to 180°C/gas 5
2. In a bowl, add all the wet ingredients and whisk well until combined.
3. In another bowl mix in the dry ingredients, or sift directly into the bowl with wet ingredients.
4. Whisk until the mixture is smooth and silky. 1 to 2 minutes. (you want the gluten to develop here so the baked cake doesn't break easily).
5. Line a baking tray with parchment. Pour the batter into the baking tray. Spread the batter evenly using a spatula. The batter will seem like it isn't enough, but we need just a 1/4 inch thickness.
6. Bake for 13 to 14 minutes.
7. Slip the parchment with the cake off the baking sheet.
8. Trim the edges to make an even rectangle and remove the hard edges.
9. Flip the parchment with the cake onto another parchment. Remove the parchment on which the cake was baked from the cake. Gently roll the cake with parchment. The first roll may crack. Tighten as you roll. Let it cool completely. Gently unroll, Spread a light filling of jam evenly. Roll up the cake again using the parchment, but not rolling it in this time. Make a tight roll.