Raspberry Sponge Cake Roll

1 In a clean mixing bowl, with the whisk attachment, beat the egg whites until foamy and stiff. Preheat the oven to 200°C (390°F).

2 Place the egg yolks along with the granulated white sugar in another bowl. Beat on high speed with your electric mixer for about two minutes or until thick and pale. Add one tablespoon of vegetable oil (I used sunflower), the flour and mix until evenly combined.

3 Gently fold about a third of the stiff whites into the batter to lighten it, and then carefully add the rest of the whites folding just until incorporated.

4 Pour the batter onto a baking sheet (lined with parchment paper), evenly spreading the cake batter with an offset spatula. Bake for about 10 minutes or until lightly golden brown at 200°C (390°F), using the middle level for the tray. When done, a toothpick inserted in the center will come out clean and the cake, when lightly pressed, will spring back.

5 Take it out from the oven and turn it upside down on a sugar dusted (2 tablespoons) clean kitchen towel. Remove the tray and cover the parchment paper with a wet kitchen towel for a minute - this helps to separate the parchment paper from the sponge cake. Finally remove the wet towel and carefully pull off the paper.

6 Evenly spread the jam across the sponge cake, leaving at least 2 cm/ ~1 inch edge. Carefully roll up the sponge cake, ensuring that it is rolled pretty tightly and doesn't trap too much air in it. On the other hand, squashing it too much will squeeze the jam out of it when finishing. Transfer to a plate, dust with confectioner's sugar and you're READY TO ROLL!

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Recipe source: my grandma

Prep time: 15min., baking: 10min.

Ingredients (yield: about 15 slices):

- 7 egg whites
- 7 egg yolks
- 90g sugar
- 1 tbsp vegetable oil
- 90g flour
- one or two additional tbsp of sugar to "*drop*" the sponge cake on
- 1 glass of raspberry jam (about 200g/7ounce, preferably seedless)
- confectioner's sugar for dusting

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