

## **BLUEBERRY CURD SWISS ROLL CAKE**

(filling adapted from [Caroline's blog](#))

for the decoration:

50g butter, softened  
50g powdered sugar  
50g egg whites  
50g all-purpose flour  
black and red gel colors

for the cake:

130g cake flour  
1 teaspoon baking powder  
5 large eggs, at room temperature  
200 g granulated sugar  
Zest of 1 lemon  
1/2 teaspoon lemon extract  
1/2 teaspoon vanilla extract  
¼ teaspoon kosher salt  
2 tablespoons butter, melted and cooled

for the filling:

<https://www.easyonlinebakinglessons.com/blueberry-orange-curd/>

I did not use plums, and used a little gelatin to thicken it further (see comments).

Make the piping decoration by beating the butter with powdered sugar in a small bowl until fully combined. I used a hand-held electric mixer. Add the egg whites and beat for a couple of minutes. Add the flour and mix by hand with a spoon, divide in one small portion to dye black, one larger portion to dye red. Make a diamond pattern with a Sharpie pen on parchment paper, and add heart shapes. Flip the paper so that the writing is at the bottom, and pipe the outline black. Freeze for 10 minutes. Quickly fill the hearts with red paste. Freeze again while you make the cake.

Heat oven to 350°F. Sift the flour and baking powder into a small bowl. Reserve. Place the eggs and sugar in the bowl of a standing mixer fitted with the paddle attachment. Beat until the mixture forms ribbons, about 12 minutes. Add the lemon zest, lemon extract and vanilla. Beat until combined. Sift the flour mixture over the beaten eggs, fold gently. When the flour is mostly incorporated, add a little bit of the mixture to the melted butter, whisk well. Pour that into the cake batter, whisk gently to disperse. Pour over the frozen parchment paper placed in a half baking sheet, and smooth the surface. Bake the cake until it begins to pull away from the sides, 12 to 17 minutes.

Transfer the pan to a cooling rack, cover the cake with a towel and let it cool for 10 minutes. Remove the towel, sift a little powdered sugar over the surface and flip it over parchment paper. Gently peel off the paper with the design, flip the cake again over a clean towel. Starting with a short side of the cake, roll the cake gently, using the towel to support the cake as you go. Let the cake cool all rolled up in the towel, seam side down.

Carefully unroll the completely cool cake, spread the blueberry curd filling, then roll it again. Wrap the cake in plastic and refrigerate for at least 3 hours, overnight is best. When ready to serve, slice a small piece of each of the ends, so that it looks more polished.