

# RULLEKAKE (ROLL CAKE)

## Ingredients

### Sponge Cake:

4 large eggs  
3/4 cup sugar  
1 cup all-purpose flour  
1 tsp baking powder  
Pinch of salt

### Cream Filling:

1 cup whipping cream  
2-3 Tbsp sugar  
1 tsp vanilla extract

### Fruit filling:

Lingonberry or raspberry jam  
Fresh berries (optional)

## Directions

1. Sponge Cake: Preheat oven to 375 degrees. Line a baking sheet with parchment paper and grease it lightly.
2. In a mixing bowl, beat the eggs and sugar together until the mixture is pale, fluffy, and forms ribbons when lifted with the beaters.
3. In a separate bowl, sift the flour, baking powder, and salt. Gently fold the dry ingredients into the egg-sugar mixture using a spatula, taking care not to deflate the batter.
4. Pour the batter onto the prepared baking sheet and spread it evenly. Bake for about 10-12 minutes or until the sponge cake is lightly golden and springs back when touched.

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## Directions, cont.

5. While the cake is still warm, carefully roll it, along with the parchment paper, into a log shape. Place it on a wire rack to cool completely.
6. Filling and Assembly: In a mixing bowl, whip the cream, sugar, and vanilla extract until stiff peaks form.
7. Carefully unroll the cooled sponge cake and spread a layer of jam or preserves over it. Then, spread the whipped cream evenly over the jam.
8. Gently roll the sponge cake back into a log shape, using the parchment paper to help. Ensure the seam side is facing down.
9. Place the Rullekake in the refrigerator for at least an hour to set. Before serving, dust the top with powdered sugar and garnish with fresh berries, if desired.