



**TREWITHEN DAIRY**

GLYNN VALLEY · CORNWALL

# HOT CROSS BUN SWISS ROLL WITH CLOTTED CREAM

## DESCRIPTION

Try our fun twist on the traditional Easter bake - warming hot cross bun spices in a light sponge, rolled up with decadent Cornish clotted cream. The perfect cake to roll away winter and kick start spring.

**Serves 8-10**

## INGREDIENTS

4 Eggs  
120g Caster Sugar  
120g Self Raising Flour  
1 tsp Ground Cinnamon  
¼ tsp Ground Nutmeg  
¼ tsp Fine Salt  
1 Orange, zest  
40g Trewithen Dairy Unsalted Butter, melted and cooled  
50g Raisins  
200g Trewithen Dairy Cornish Clotted Cream  
100g Mascarpone  
Icing sugar - for dusting  
50ml Salted Caramel Sauce  
100g Marzipan, rolled into 11 even sized balls.

## METHOD

Prepare a 25x40cm baking tin by lining it with greaseproof paper. Preheat the oven to 180c fan.

Whisk the eggs and sugar together for approximately 5 minutes - until the mixture is light and fluffy. Meanwhile, sieve the flour into a bowl and add the spices and orange zest. Very carefully fold the dry ingredients through the eggs, aiming to retain as much air as possible. Stir the unsalted butter through the mixture.

Pour gently into the prepared baking tin and bake for 12-15 minutes until cooked through.

While still warm, turn the cake out onto a clean tea towel and gently peel off the baking paper. Score a slight indentation across one of the short sides, then very carefully roll the cake into a tight log, taking the tea towel along with it. Allow to cool in the rolled position.

Put the raisins in a cup, pour over boiling water and allow to steep for approximately 15 minutes until plumped up. Drain thoroughly.

In a large bowl, combine the Cornish clotted cream, mascarpone and vanilla extract until smooth.

When the sponge is completely cool, gently unroll and spread with a thick layer of the cream filling. Carefully roll it back up and place seam-side down. Dust with icing sugar.

Drizzle salted caramel over the top of the swiss roll and carefully place the 11 marzipan balls on top in a line.