

# Swiss Roll

Easy to use Swiss Roll recipe for use with all  
Dawn Bakers Request mixes

White, yellow, Red velvet, German chocolate

## Group 1

Dawn Bakers Request

Cake mix	1000g
Water	333g
Oil	60g



## Group 2

Water	260g
Egg Whites	80g
Oil	60g

Using a beater, blend together the cake mix, oil and water for 1 minute on slow speed.

Scrape bowl then mix for 2 minutes on medium speed.

Add group 2

Mix approximately 3 minutes on low speed. Scrape bowl

Scale onto baking sheet

spread evenly bake at 200c for 12-14 minutes.

