

Runeberg's Roll

Ingredients:

2 large eggs
1dl / 1/2 cup sugar
1dl / 1/2 cup brown sugar
1/8 tsp bitter almond oil
(substitute almond liqueur)
100g / 3.5 oz butter, melted
1dl / 1/2 cup almond flour
1/2 dl / 1/4 cup potato starch
(substitute farina or tapioca starch)
1/2dl / 1/4 cup bread crumbs
1 tsp baking powder
1 tsp baking soda
1 tsp cardamom
1/2 tsp cinnamon
1/2 tsp ginger
1/2 tsp bitter orange peel

Filling:

300g / 3/4 cups powdered sugar
2 tsp cold water

Topping:

1 1/2dl / 2 cups raspberry jam

Decoration:

2 tbs raspberries

Recipe by Chef Anna

Serves: 15

This is how to prepare the roll:

Whisk eggs and sugars together until mixture becomes a fluffy foam. Add a drop of bitter almond and butter.

Combine flour, starch, bread crumbs, baking powder, baking soda and spices. Carefully fold into egg mixture.

Pour dough onto a baking sheet – dough should be a thin layer (.5 cm / .25 inch). **Bake** at 200C / 400F for 10-12 min. Sprinkle a second baking sheet with sugar. Invert the baked cake onto the sugar covered sheet and gently remove the top pan. Set the pan loosely back in place and let the cake cool, approx. 5 minutes.

Spread the raspberry jam on top of the cake and roll (beginning on a short side) tightly, using the baking sheet to help. Refrigerate for a few hours.

Prepare topping by mixing cold water with the powdered sugar. Use a spoon to tap the mixture on top of the roll or use a pastry bag (or plastic bag) to pipe the frosting.

Finish with raspberries (fresh or dried).

