



PREP: 30 min
COOK: 25 min
SERVES: 8

Lemon Cream Roulade

This light and luscious lemon roulade is surprisingly simple to make, but completely delicious. Tender cake, bright lemon flavour, and that creamy filling - what more could you want?

Ingredients

Cake

- 4 large eggs
- 3/4 cup (165g) caster sugar
- 1 tablespoon oil
- 2 tablespoon (40ml) buttermilk
- 1 teaspoon Queen Natural Lemon Extract
- 3-4 drops Queen Yellow Food Colour Gel
- 1 cup (150g) plain flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

Filling

Method - Cake

STEP 1

Preheat oven to 175C (fan forced). Grease a 9x13 swiss roll pan and line with baking paper.

STEP 2

In the bowl of a stand mixer fitted with the whisk attachment, beat eggs for 5 minutes. Eggs will lighten in color considerably and triple in volume.

STEP 3

With the mixer still running, slowly add sugar and oil to the whipped eggs. Next, add buttermilk, lemon extract and food colouring (add food colouring a little at a time until desired colour is achieved).

STEP 4

Sift together flour, baking powder and salt. Slowly add to the liquid ingredients. Mix until well combined.

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Ingredients

1 cup (250ml) thickened cream
1/2 cup (110g) caster sugar
115g cream cheese, slightly softened
1 teaspoon Queen Natural Lemon Extract

Method - Cake

STEP 5

Pour batter into prepared pan and tilt pan to distribute batter evenly. Bake for 12-15 minutes. Check at 12 minutes. Cake is done when it springs back when pressed gently.

STEP 6

Sprinkle a cotton tea towel with caster sugar and rub sugar into the towel with your hands. Terry-cloth towels and towels with texture (such as waffle pattern) are NOT ideal for making cake rolls.

STEP 7

When cake is baked turn it out onto the tea towel – do this without delay! Peel off parchment and immediately roll cake into the tea towel, beginning at the narrow end. Roll tightly and as evenly as possible. Place rolled cake on a wire rack seam-side down and let cool completely.

Method - Filling

STEP 1

Pour whipping cream into a large bowl and beat on high speed with an electric mixer. Gradually add in half the granulated sugar and beat until soft peaks form. Add the cream cheese and beat again, gradually adding the rest of the granulated sugar. Add lemon extract and beat until stiff peaks form.

STEP 2

Carefully unwrap/unroll cake, allowing the most tightly rolled end to curl slightly. Frost inside with the lemon cream filling and roll cake tightly. Cut into pieces with a serrated knife and serve.

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