

# Sweetheart Swiss Roll (Vegan, GF, Soy-Free)

**Source:** Shade Montague ([www.madebyshade.com](http://www.madebyshade.com))

**Servings:** 8   **Prep Time:** 1 hour 30 minutes   **Cook Time:** 12 minutes   **Chill Time:** 10 hours

## EQUIPMENT:

- 16 x 12" jelly roll pan / Rimmed half sheet baking pan
- Hand-mixer / Stand-mixer
- Offset spatula
- Parchment paper
- Small piping bag
- Double boiler
- Silicone mold / Small pan
- Immersion blender

## INGREDIENTS:

### White Sponge Cake:

- 2 cups (250 g) gluten-free flour (Bob's Red Mill)
- 1 cup (115 g) powdered sugar
- ¼ cup (30 g) cornstarch
- 280 ml aquafaba (liquid from about 2 cans of chickpeas)
- 2 tsp vanilla
- 1 ½ tsp cream of tartar
- ¼ tsp salt
- ¾ cup + 2 tbsp (165g) caster sugar

### Raspberry Cream Cheese Filling:

- ½ cup unsalted plant butter (Violife)
- 8 oz vegan cream cheese (Oatly)
- 3 cups powdered sugar
- ⅓ cup raspberry jelly
- Splash of vegan heavy whipping cream (Country Crock Plant Cream)

## INSTRUCTIONS:

### White Sponge Cake (20 minutes + 12 minutes baking + 1 hour chilling)

Preheat your oven to 350°F. Line the bottom of a 16×12" jelly roll pan or rimmed half sheet baking pan with parchment paper.

In a food processor, pulse to combine the gluten-free flour, powdered sugar, and cornstarch until smooth, about 30 seconds. Set aside.

In a large bowl, with a hand-mixer or stand-mixer, whisk the aquafaba on high until frothy.

Add the vanilla, cream of tartar, and salt.

While whipping on high, gradually add the caster sugar, a tablespoon at a time, until stiff peaks are achieved.

Gradually fold the flour mixture into the aquafaba mixture, in three additions, until fully incorporated. Do not overmix.

Spread the batter into the prepared pan, smoothing into an even layer with an offset spatula.

Bake for 12 minutes, or until cake springs back when pressed.

Remove from the oven and let sit until just cool to the touch, about 1 hour.

### **White Chocolate Ganache:**

- 160 g cacao butter
- 3 tbsp maple syrup
- 2 tbsp unsalted plant butter
- 1 tbsp cashew butter
- 1 tsp vanilla
- 100 g vegan heavy whipping cream
- Red food dye

Meanwhile, prepare the raspberry cream cheese filling.

### **Raspberry Cream Cheese Filling (15 minutes + 8 hours chilling)**

In a medium bowl, with a hand-mixer or stand-mixer, beat to combine the plant butter and vegan cream cheese until smooth.

Gradually add the powdered sugar, 1 cup at a time, mixing until just combined and keep chilled in the fridge until needed.

In a small bowl, with a hand-mixer, whisk the raspberry jelly until smooth and thin. Transfer to a small piping bag with the tip cut off and set aside.

Once the cake is just barely cool, spread about  $\frac{3}{4}$  of the cream cheese filling onto the cake into an even layer with an offset spatula. Reserve the remaining cream cheese filling in the fridge until assembly.

Drizzle the raspberry jam in zig-zag lines over the cream cheese filling.

Starting from the short side of the cake, carefully roll the cake up, peeling the parchment paper away from the bottom as you go.

Cover and chill in the fridge overnight. Meanwhile, make the white chocolate.

### **White Chocolate Ganache (15 minutes)**

In a double boiler, melt the cacao butter.

Add the maple syrup, plant butter, cashew butter, and vanilla, whisking to combine.

Pour the mixture into a silicone mold, or parchment lined pan, cover with plastic wrap and chill in the fridge until set.

### **White Sponge Cake Cont'd (20 minutes + 1 hour chilling)**

Place a rack over a baking sheet and set aside.

Take out the reserved cream cheese filling and whisk in a splash of vegan heavy whipping cream, until it is spreadable but not runny.

Cut the Swiss roll in half at a sharp angle, going from about 3" from the end on one side to 3" from the end on the opposite corner of the roll.

Place one half of the cake on the rack and, using an offset spatula, spread a thin layer of the cream cheese filling onto the cut edge of the Swiss roll.

Rotate the other half of the cake 180° and press the cakes together so the points are touching, and it forms a heart shape.

Spread the cream cheese filling onto the gap between the cakes to form a smooth top.

With a serrated knife, carve off the top corners of the cake into a rounded shape so it resembles a heart.

Cover the entire cake with a thin layer of cream cheese filling so as to create a smooth surface. Chill in the fridge for at least 1 hour.

### **Assembly (20 minutes)**

Once the chocolate and cake have set, chop the white chocolate into small pieces and place in a glass bowl.

Heat the plant cream in the microwave until it just starts to bubble, about 30 seconds, and pour over the chocolate. Let sit 2 minutes.

Add a few drops of red food dye and blend with an immersion blender until ganache is smooth and color is evenly distributed. Set aside.

Once the ganache reaches between 85° and 90° F, reserve and set aside a small amount, and then pour it over the entire chilled cake. Transfer to the fridge to set for about 5 minutes.

Reheat the reserved ganache in the microwave for about 5 seconds and then drizzle over the top of the cake. Transfer to the fridge to set for about 5 minutes or until ready to serve.

Leftovers may be stored covered, in the fridge, for up to 5 days.

Enjoy!