

# Almond and Raspberry Roulade

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easyreadrecipes.com

~24x32 cm slice tray  
baking paper  
medium mixing bowl  
large mixing bowl  
measuring cups and spoons  
metal whisk  
electric beater  
spatula/plate scraper  
cooking skewer

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1. **Preheat** oven to 175°C/ 350°F.

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2. **Line** the tray with the baking paper.

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3. **Add** to the medium mixing bowl ¾ cups **blanched almond flour**  
1 tsp **baking powder**

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4. **Whisk** to remove lumps and set aside.

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5. **Add** to the large mixing bowl and **beat** for 10 minutes 5 **eggs**  
¼ cup **pure maple syrup**  
1 tsp **vanilla extract**

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6. **Sprinkling** in one tablespoon at a time, gently **fold** in the almond flour.

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7. **Pour** mixture into the tray and **bake** for 12 to 15 minutes or until the skewer comes out clean.

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8. Meanwhile, **whip** 1 cup **pure dairy or coconut cream**

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9. Allow to **cool** in the tray before turning out onto a piece of baking paper sprinkled with extra **almond flour**

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10. **Spread** with 2/3 of the whipped cream and ½ cup **raspberry jam**

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11. **Decorate** with the remaining whipped cream and extra **raspberry jam**

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