Swiss Roll Cake

Ingredients:

Sponge Cake:
¼ cup	butter
¼ cup	sugar
⅓ cup	milk
¾ cup	flour
1 tsp	vanilla extract
5	eggs (1 whole, 4 separated)

Cream Filling:
1 cup	whipping cream
2 tbsp	icing sugar
1 tsp	vanilla extract

Chocolate Ganache:
⅓ cup	milk or cream
½ cup	semisweet chocolate chips

Directions:

- Prepare a 10x15-inch jelly roll pan by lining it with parchment paper.

- Melt the butter and sugar in a saucepan over low heat. Add half of the milk and cook for a few minutes until the sugar dissolves.

- Stir in the flour and vanilla and cook until it becomes a thick dough (2-3 minutes).

- Remove from the heat and cool slightly. Beat in the whole egg, followed by the egg yolks, one at a time. Add the remaining milk and beat well.

- Pour the batter through a sieve to remove lumps, then cover with plastic wrap.

- In a separate bowl, beat the egg whites until they are stiff. Gently fold the egg whites into the cake batter.

- Pour the batter into the prepared jelly roll pan and smooth out the surface. Bake at 325° F for 25 minutes or until golden brown.

- Invert the cake onto a clean cloth and remove the parchment paper. Starting from one of the shorter ends, roll the cake in the cloth while it is still warm, then let it cool completely.

- In the meantime, prepare the chocolate ganache by heating the milk in a saucepan until it begins to steam, then stir in the chocolate chips until blended. Remove from heat and set it aside to thicken. Prepare the cream filling by whipping the cream until it is fluffy. Stir in the vanilla and icing sugar.

- Unroll the cake and spread the cream mixture over top. Gently re-roll the cake to prevent the filling from escaping. Pour the chocolate ganache on top and spread it evenly using a pastry brush. Place it in the refrigerator for at least 30 minutes to cool.

- Serve the cake by cutting the roll into ¾-inch slices.