

## Mary's Roulade with Strawberries

### Ingredients

4 large egg whites  
225g/1/2 lb Caster  
Fruit: Strawberries or Pears  
300mls / Pint Cream Whipped

### Method:

Line a swiss roll tin with baking parchment

Whisk egg whites and  $\frac{1}{2}$  sugar until mixture resembles snowy peaks

Gradually add the remaining sugar, continuing to whisk for a few more minutes  
until it form stiff peaks

Spread the mixture into a swiss roll tin lined with parchment paper-sprinkle with  
flaked almonds

Bake for 22 minutes in a preheated oven to 180 degrees

Remove from oven and leave to cool

Turn out onto a sheet of parchment paper , sprinkle with icing sugar

Spread cream on top and whatever fruit

Roll over like a swiss roll / Garnish with fruit and icing sugar.

