

Zucchini Bread Recipes

Hearts Roll Cake

Tender, sweet, and airy roll cake shaped into charming hearts.

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Sponge

- [ ] 1 cup all-purpose flour
- [ ] 3/4 cup granulated sugar
- [ ] 4 large eggs, separated
- [ ] 1/4 cup whole milk
- [ ] 1/4 cup unsalted butter, melted
- [ ] 2 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 tsp baking powder
- [ ] Pinch of salt

Filling

- [ ] 1 cup heavy cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] Optional: fresh strawberries, sliced

Glaze

- [ ] 1/2 cup powdered sugar
- [ ] 2 tsp milk
- [ ] A few drops of lemon juice

Instructions

1. Preheat the oven to 350°F (175°C). Line a jelly-roll pan with parchment paper and lightly butter it.



2. In a bowl, whisk egg yolks with half the sugar until pale. Add milk, melted butter, vanilla, and lemon zest; stir gently.



3. In a separate clean bowl, beat egg whites with a pinch of salt until frothy. Gradually add the remaining sugar and beat to stiff peaks.



4. Fold the flour, baking powder, and salt into the yolk mixture. Gently fold in the beaten egg whites in thirds, preserving air.



5. Spread the batter evenly in the prepared pan. Bake 12-15 minutes, until the top is springy and lightly golden.



6. While warm, dust the pan with powdered sugar, invert onto a clean kitchen towel, and roll gently into a heart shape. Let cool completely.



7. Whip the heavy cream with powdered sugar and vanilla until soft peaks form. Spread over the cooled cake, add strawberries if desired, then re-roll gently.



8. Mix glaze ingredients, drizzle over the final roll, and dust with extra powdered sugar for a glossy finish.



Nutrition per serving

320 kcal	6 g	42 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thin, add a tablespoon more flour; the sponge should be spreadable but not runny.
- For extra moisture, brush the warm cake with a light syrup made from equal parts water and sugar.
- You can substitute almond extract for a nutty nuance.