

Long Livo

Hearts Roll Cake Recipe

Soft, sweet, and shaped like tiny hearts—ideal for a quick, delightful treat.

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

Ingredients

Cake Batter

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 4 large eggs, room temperature
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup milk
- [ ] 2 tbsp melted butter
- [ ] 1 tsp lemon juice

Finishing

- [ ] Powdered sugar for dusting
- [ ] Optional: jam or fresh berries for filling

Instructions

1. Preheat oven to 350°F (175°C). Line a 9×13 inch sheet pan with parchment and lightly grease.
2. In a bowl, whisk flour, baking powder, and salt.
3. In a separate bowl, beat eggs and sugar together until pale and fluffy, about 4 minutes.
4. Gently fold dry ingredients into the egg mixture, then stir in milk, butter, and lemon juice just until combined.
5. Spread batter evenly in the prepared pan. Bake 15-18 minutes, until a toothpick comes out clean.
6. Immediately turn the cake onto a dusted kitchen towel, peel off parchment, and dust generously with powdered sugar.
7. While still warm, roll the sheet into a log, then let cool completely before unrolling and cutting into heart shapes.
8. Serve plain or spread a thin layer of jam; enjoy the soft, sweet hearts.

Nutrition per serving

260 kcal	6 g	38 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cake sticks, let it cool a minute longer before rolling.
- For extra aroma, add a pinch of vanilla extract to the batter.
- You can refrigerate rolled hearts for a firmer texture.