

YULE LOG

Preparation for Icing: -

100 g	Cooking chocolate
50 g	Unsalted butter
50 g	Whipping cream

Method: -

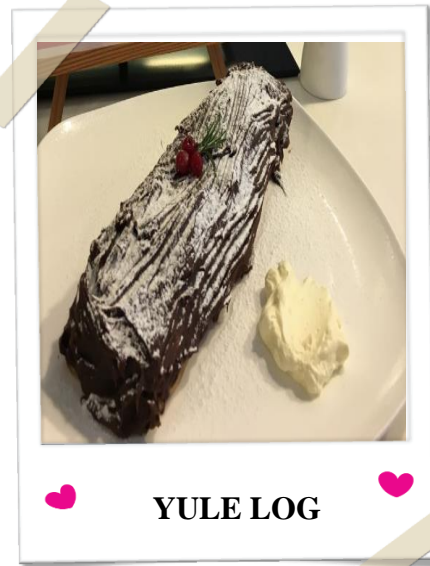
1. Melt the chocolate and butter together, stir in the cream until combined.
2. Refrigerate the mixture, stirring occasionally, until firm and thick enough to spread.

For the cake

160 g	Cooking chocolate
6	Egg yolks
5	Egg whites
55 g	Castor sugar
15 g	Plain flour, sifted

Method; -

1. Pre-heat oven to 180°C.
2. Line the 10.5" x 14.5" FOTILE oven baking tin with silicone paper.
3. Melt the cooking chocolate, set aside.
4. Whisk egg yolks and about two third of castor sugar until thick and pale. Fold in the melted chocolate.
5. In a separate bowl, whisk egg whites until frothy, add the remaining castor sugar, and then continue to whisk until egg whites are stiff.
6. Lightly fold one-third of the egg white mixture into the chocolate mixture, then fold in the remaining egg white mixture.
7. Pour batter into the prepared baking tin.
8. Bake for 12 mins. Remove from oven and leave to cool.
9. Cut cake into 2 strips (6" x 12" each). Reserve one strip for another log or make double the amount of icing and filling to make 2 logs.



Chocolate Whip Topping

$\frac{3}{4}$ cup Chocolate Whip Topping (or plain whip topping mixed with some melted chocolate)

Method:

1. Whip up the topping in a mixer until thick.

TO ASSEMBLE:

1. Peel the backing paper from the cake.
2. Spread cake with the whipped topping.
3. Roll the cake up into a log, using the backing paper for support.
4. Diagonally slice a small piece from the log for making a branch.
5. Spread the icing on the bigger log. Stick the 'branch' onto the log and spread with remaining icing.
6. Make scratches on the icing with a fork to form bark.
7. Sift snow powder on top of log to make 'frost'. Decorate with Christmas decorations.
8. Refrigerate log and serve chilled.