

Christmas Chocolate Yule Log

Ingredients:

75g Self raising flour
3 Eggs, separated
Pinch of Salt
75g Caster Sugar
2 tablespoons Cocoa

Topping:

125g Butter
225g Icing Sugar, sieved
2 tablespoons cocoa, sieved
250ml Cream



Ingredients:

2 plate system, swiss roll tin, greaseproof paper, 2 mixing bowls, spatula, wooden spoon (baking), pot stand, knife, fork, electric whisk

Method:

1. Preheat oven to 200°C/Gas 6. Line a swiss roll tin with greaseproof paper.
2. Put the egg whites into a large clean dry bowl, add a pinch of salt. Beat until mixture is stiff and dry looking in appearance. Add the caster sugar and continue beating until thick and shiny. Finally beat in egg yolks until thick and trail of beaters remain.
3. Sieve the flour and cocoa powder together and gradually add to the egg mixture **folding** it in with a metal spoon.
4. Transfer to the prepared tin and spread evenly, then bake for 10 minutes.
5. Lay a sheet of greaseproof paper dusted with caster sugar on the work surface. When the cake is baked, turn it onto the paper, remove the lining paper, and trim the edges with a sharp knife. Roll the cake up from its longest edge with the paper inside. Leave to cool.
6. Make the icing by beating butter, icing sugar and cocoa together until smooth.
7. Whisk the cream until stiff. Remove the paper from the cake, spread the cream and carefully roll up again into a log.
8. Cut a thick diagonal slice from one end of the log. Lift the log onto a plate, then arrange the slice on the side with the diagonal cut against the cake to make a branch.
9. Spread the icing over the log and the branch (don't cover the ends).
10. Use a fork to mark the icing to give the effect of tree bark. Dust with icing sugar to resemble snow and decorate with holly leaves