



Chocolate Yule Log

Serves 4-6 INTERMEDIATE



Ingredients

- 3 medium eggs
- 75 g (3 oz) light brown sugar
- 75 g (3 oz) plain flour
- 2 tsp Cinnamon Ground
- 1 tbs warm water

Filling:

- 225 g (8 oz) butter
- 450 g (1 lb) icing sugar
- 2 tbs cocoa powder
- 2 tbs milk
- A little icing sugar for dusting

Method

STEP 1

Pre-heat the oven to 190°C, 375°F, Gas Mark 5.

STEP 2

Grease and line a 18 x 28cm (7 x 11") swiss roll tin with greaseproof paper. Whisk eggs and sugar together until light and creamy and a spoonful of mixture, when lifted with the whisk, leaves a trail.

STEP 3

Sift flour and Cinnamon together and gently fold into the whisked

mixture. Carefully fold into the prepared tin. Cook for 15-20 minutes until well risen and firm to touch.

STEP 4

While still hot, turn the cake onto a sheet of greaseproof paper. Place another sheet of greaseproof paper over the cake and roll the cake up tightly.

STEP 5

Leave the cake rolled in the paper until completely cold.

STEP 6

Meanwhile to make the filling, cream butter, sifted icing sugar and cocoa powder together. Add milk and mix well. Carefully un-roll the cake and remove the paper. Spread a thin covering of the filling over the inside of the cake and re-roll.

STEP 7

Spread a very thin layer of filling onto the cake sides and pipe remaining filling to completely cover cake to form a log effect or simply spread all the remaining filling over the cake and fork over to form a pattern. Dust with icing sugar, decorate as desired with holly, robins etc and carefully transfer to a serving plate.

STEP 8

The cake with filling may be stored in an airtight container for up to 3 days or in a freezer for up to 2 months. Alternatively the cake and filling can be frozen separately.