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by ewfood

Yule Log Cake



Ingredients

FOR THE SPONGE CAKE:
2 tbsp plain flour
Pinch of salt
2 tbsp cocoa powder
1/4 tsp cream of tartar
3 eggs - separated
1/2 cup caster sugar
2 drops almond essence
FOR THE BUTTER CREAM FILLING:
7 tbsp butter
4 tbsp cocoa powder
10 tbsp icing sugar
Splash of brandy or rum
Icing sugar - for dusting decoration
Cocoa powder - for dusting decoration

Preparation

1. First, start by preheating the oven to 180 degrees C or 356 degrees F.
2. Grease a Swiss roll tin and line with baking parchment.
3. FOR THE SPONGE CAKE:
4. Sift the flour, cocoa and salt together and set aside.
5. Then sprinkle a large piece of greaseproof paper with caster sugar and set aside.
6. Put the egg whites in a clean bowl and whisk until soft peak stage.
7. Then add the cream of tartar and whisk until stiff.
8. Cream the sugar and eggs until it is a creamy pale consistency and add the almond essence.
9. Using a large metal spoon stir in the reserved flour and cocoa mixture.

10 Finally, lightly fold in the egg whites until well blended.

11 Spoon the mixture into the Swiss roll tin and level the top

12 Bake for 15 - 20 minutes - until sponge-like to the touch.

13 Turn the sponge onto the greaseproof paper dusted with caster sugar.

14 Peel away the baking parchment and roll the sponge with the greaseproof paper inside.

15 Now leave it to cool.

16 FOR THE BUTTER CREAM FILLING:

17 Cream the butter, sugar and cocoa in a mixing bowl until smooth.

18 Add the brandy and mix well.

19 Once the sponge has cooled unroll it carefully and spread half of the filling onto the sponge.

20 Spread the rest of the filling over the cake to cover it.

21 Dust the log with cocoa powder and icing sugar.

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Cooks Note