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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.
- 22
- 23

Cooks Note
