

Chocolate Yule Log

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Prep Time ~ 30 mins	Cooking Time ~ 15 mins
Approx Cost ~£2.50	Difficulty ~ Moderate
Freeze ~ Yes	Serves ~ 6-8

Tip ~ This log will freeze well. Cover with cling film. To defrost: at room temperature for about 3 - 4 hours.

Ingredients

Sponge:

3 eggs, large

3 ½ oz / 90g caster sugar

1oz / 25g Self raising flour

2 tablespoons cocoa powder

1 tablespoon butter, melted

Caster sugar for dredging

Filling:

2oz / 50g cocoa powder

1teaspoon / 5ml coffee essence

1lb / 450g icing sugar

8oz / 225g butter

Decoration:

Sieved icing sugar

12 x 8 x 1 inch Swiss roll tin

Greaseproof paper

Method

- Preheat oven to Gas mark 6, 400F, 200C.
- Grease and line the Swiss roll tin.

- Whisk the eggs with the sugar until the mixture is creamy, very thick and foamy.
- Gradually fold in the flour, cocoa powder and melted butter.
- Pour the mixture into the prepared tin and level the mixture.
- Bake in the centre of the oven for 12 - 15 minutes, until the sponge is well risen and springy to the touch.
- Turn out onto a teacloth sprinkled with caster sugar.
- Peel off the greaseproof paper and with a sharp knife, trim away the edges.
- While the cake is still warm, roll it up from the shortest side with a piece of greaseproof paper placed between.
- For the filling, mix the cocoa and coffee essence together with 2 tablespoons boiling water. Add the icing sugar and butter and beat until well mixed.
- Unroll the sponge. Spread half the filling over the sponge and re-roll. Trim a piece of sponge from the roll and place cake on a serving plate. Place cut off piece on side of log.
- With a palette knife, spread the icing over the swiss roll, to give a log effect.
- Dust with icing sugar or drinking chocolate.