

Christmas Yule Log

You will need:

For the cake:

3 eggs

75g caster sugar

50g plain flour

25g coco powder

Jam or Chocolate spread

Directions:

In a large bowl whisk together your eggs and sugar using an electric whisk until the mixture has tripled in volume. Fold in the sifted flour and coco powder and pour the mixture into a lined swiss roll tin. Bake at 200°C for 8—10 minutes.

Spread the filling onto your cooked sponge and roll to form a swiss roll shape.

Whisk together the butter, sugar and coco until it makes a smooth icing.

Once the mixture is cooled, cover it with the butter cream. Try to make ridges with the icing so that it looks like a wooden log. You could cut off a small amount at the end and add it to the side of the log to make it look more like a branch shape. Finish with icing sugar as a snow flurry, some holly or some other Christmas decoration.



For the Icing:

100g unsalted butter

200g icing sugar

50g coco powder