



# SNOWFLAKE BAKE

## Chocolate Yule Log

### Ingredients

**5 eggs**

**140g light muscovado sugar**

**100g self-raising flour**

**25g cocoa powder**

### For the icing and filling

**285ml double cream**

**140g fondant chocolate**

**Icing sugar**



1. Heat oven to 190C/fan 170C/gas 5.
2. Butter and line the base and sides of a 30 cm x 35 cm Swiss roll tin with baking parchment.
3. Separate the eggs, putting them into two large mixing bowls. Add the sugar and 2 tbsp water to the egg yolks. Using an electric whisk or tabletop mixer, whisk the sugar and yolks for about 5 mins until the mixture is light in colour and thick enough to leave a trail when the whisk blades are lifted. Sift in the flour and cocoa, then fold in lightly.

4. Using a clean whisk, beat the egg whites until they are stiff, then fold into the cake mixture in three batches, again using the blades to preserve as much air as possible.
5. Pour the mixture evenly over the prepared tin and bake for 10-12 mins, or until the cake feels firm to the touch.
6. When the cake is ready, tip it onto the parchment, peel off the lining paper, then roll the cake up from its longest edge with the paper inside. Leave to cool.
7. To make the icing and filling, bring the cream to the boil in a small pan, remove from the heat, then break in 400g of the chocolate. Stir until it is melted and smooth. Leave to cool, then chill until it is spreadable, about 1 hr. Chop the remaining chocolate, spoon a third of the icing into a bowl, then stir them together to make the filling.
8. Carefully unroll the cake, then spread all the filling over to within 2cm of the edges. Roll up the cake again using the paper to help you, then set on a board.
9. Use a fork to mark the icing to give the effect of tree bark and dust with icing sugar to serve.

