

Yule Log

Servings:	Prep Time:	Cook Time:	Total Time:
10	40 minutes	12 minutes	2 hours (includes cooling and decorating)

Ingredients:

Sponge Cake:

- 4 large eggs, separated
- ½ c granulated sugar (divided)
- 1/3 c all-purpose flour
- ¼ c cocoa powder
- 1 tsp vanilla extract
- Pinch of salt

Filling:

- 1 c heavy cream

- 2 tbsp powdered sugar
- 1 tsp vanilla extract

Chocolate Frosting:

- 1 c unsalted butter, softened
- 1 ½ c powdered sugar
- ½ cocoa powder
- 2 tbsp heavy cream
- 1 tsp vanilla extract
- Pinch of salt



Instructions:

1. Sponge Cake: Preheat the oven to 350°F. Line a 10X15-inch jelly roll pan with parchment paper.
2. In a large bowl, beat the egg yolks with half the sugar (1/4 cup) until pale and thick. Stir in the vanilla extract.
3. Whisk the egg whites with a pinch of salt in another bowl until soft peaks form. Gradually add the remaining ¼ c of sugar and beat until stiff peaks form.
4. Gently fold the egg yolk mixture into the egg whites. Sift the flour and cocoa powder over the mixture and fold in carefully to retain the airiness.
5. Spread the batter evenly in the prepared pan and smooth the top.
6. Bake for 10-12 minutes or until the cake springs back when touched.
7. While the cake is still warm, place a clean kitchen towel on top and invert the cake onto it. Peel off the parchment paper and roll the cake with the towel from the short side. Let it cool completely.
8. Filling: was the heavy cream with powdered sugar and vanilla extract in a chilled bowl until stiff peaks form.
9. Unroll the cooled cake and spread the whipped cream filling evenly. Carefully re-roll the cake without the towel. Transfer the roll to a serving platter with the seam side down.
10. Frosting: Beat the butter until smooth. Gradually add powdered sugar and cocoa powder, alternating with heavy cream. Add vanilla extract and salt, and mix until smooth.
11. Spread the frosting over the rolled cake using a fork or spatula to create a bark-like texture.
12. Dust with powdered sugar to simulate snow. Decorate it with whatever you like and serve!