

Christmas Yule Log

Ingredients

100g caster sugar
100g self-raising flour
4 eggs
1 tablespoon cocoa powder

Filling:

200ml cream
25g icing sugar

Topping:

65g Plain Chocolate
25g Butter
175g Icing Sugar
100g Greek Style Yogurt (or natural yoghurt)

Method:

1. Preheat oven to 200°C. Line a swiss roll tin with greaseproof paper.
2. Put the eggs and sugar into a mixing bowl and beat using an electric mixer. Continue beating until thick and shiny.
3. Sieve the flour & cocoa powder and gradually add to the egg mixture folding it in with a metal spoon.
4. Transfer to the prepared tin and spread evenly. Bake for 10 minutes.
5. Lay a sheet of greaseproof paper dusted with caster sugar on the work surface. When the cake is baked, turn it onto the paper, remove the lining paper, and trim the edges with a sharp knife. Roll the cake up from its longest edge with the paper inside. Leave to cool.
1. Make the icing – melt the chocolate & butter. Remove from the heat and stir in the icing sugar and yogurt.
6. Make the filling – beat the cream & icing sugar using the electric mixer until thick
7. When cold, about 20 minutes, gently unroll the swissroll and remove the greaseproof paper. Spread with the whipped cream
8. Roll up again to form a swiss roll.
9. Spread the icing over the “log”
10. Use a fork to mark the icing to give the effect of tree bark. Dust with icing sugar to resemble snow and decorate with holly leaves.