

# Chocolate Yule Log

## Ingredients

### For the roll

30g plain flour  
30g 1oz cocoa powder  
1/4 tsp of salt  
3 large eggs, separated  
1/4 tsp of cream of tartar  
110g caster sugar

## Ingredients

### For the buttercream filling:

100g butter  
150g icing sugar  
55g cocoa powder  
caster sugar for, dusting  
cocoa powder, for sifting

## Method

1. Preheat the oven to 180C/ Gas mark 4. Grease a Swiss roll tin and line with baking parchment.
2. **To make the sponge:** Separate the three eggs putting the whites and yolks in separate large clean bowls. Whisk the **egg whites** until frothy. Add the **cream of tartar** and whisk until stiff. Gradually add **half of the sugar** until the mixture forms soft peaks.
3. Place the **other half of the sugar** in a bowl and the **egg yolks** and whisk until pale and thick.
4. **Sift the flour, cocoa and salt** into the **egg yolk mixture** and fold. Finally, lightly fold in the **egg whites** until well blended - take care not to beat the air out of the mixture.
5. Spoon the mixture into the Swiss roll tin and level the top. Bake for **15 minutes** or until sponge-like to the touch.
6. Sprinkle a large piece of greaseproof paper with caster sugar and set aside.
7. Turn the sponge onto the greaseproof paper dusted with **caster sugar**. Peel away the baking parchment and roll the sponge with the greaseproof paper inside. Leave to cool.

## For the Buttercream:

1. Beat the **butter** in a mixing bowl until smooth and then gradually beat in the **icing sugar and cocoa powder**.
2. Once the sponge has cooled unroll it carefully and spread it with half the filling and roll it up again - without the greaseproof paper this time.
3. Spread the rest of the filling over the cake to cover it. Score it with a fork to resemble a log and dust with cocoa powder and decorate.