

# Yule Log



## Method

1. Preheat oven to 350. Line a 17x12" sheet pan with parchment paper. Leave a 1" excess of paper around edges to aid in lifting cake from pan.
2. Whisk flour, cocoa, baking powder, and salt in medium bowl
3. In a large bowl, whisk together eggs and sugar.
4. Add sour cream, melted butter, and vanilla. Mix well
5. Slowly add in dry ingredients. Mix well
6. In a mixer, whip egg whites until stiff peaks form.
7. Gently fold 1/3 of whipped egg whites into chocolate mixture to loosen batter. Fold in remaining whipped whites.
8. Spread cake batter evenly into the prepared pan and bake 10-12min or when center of cake springs back and toothpick inserted, comes out clean.

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## Ingredients

### Cake

- 3/4c flour
- 1/3c Dark Cocoa Powder
- 1tsp baking powder
- 1/2 tsp salt
- 4 egg whites
- 3/4c sugar
- 5tbsp melted butter
- 1tsp vanilla

### Filling

- 1 1/4 heavy cream
- 3/4c powdered sugar
- 1tsp vanilla
- 1/8tsp salt
- 8oz Mascarpone Cheese

### Frosting

- 8oz semi sweet chocolate chips
- 1c heavy cream
- sugared rosemary (see recipe index)
- sugared cranberries (see recipe index)

## Note:

While I would love to take credit for this recipe, it is not mine. But it is so good I had to share with my readers. The recipe credit belongs to [loveandsugar.com](http://loveandsugar.com)

Enjoy!

## Yule Log Continued

9. Removed cake from oven and immediately lift the cake from the pan using parchment paper and place on counter.
10. While cake is hot, use the parchment paper to slowly roll cake up, starting with the shorter end. Set roll aside to cool.
11. When cake has cooled, make the filling. To a large mixer, add heavy cream, powdered sugar, vanilla and salt. Whip until soft peaks form.
12. Add Mascarpone cheese and whip until stiff peaks form. This will happen quickly so keep your eyes on it.
13. Carefully unroll cooled cake. Use spatula to help cake release from parchment paper.
14. Spread the filling evenly over the cake and then roll cake up again, without parchment paper.
15. Wrap the cake in plastic wrap and chill in refrigerator for at least 1hr.
16. Once cake has chilled, prepare frosting. Add chocolate to a medium sized bowl and set aside. Heat cream in microwave just until it begins to boil, then pour over chocolate, approximately 1-1.5min.
17. Allow chocolate and cream to sit for a few minutes and then whisk until smooth. Let the chocolate mixture come to room temp then transfer to mixing bowl.
18. Whip chocolate mixture on high speed until lightened in color and thick enough to spread.
19. Unwrap cake and set on serving platter. Cut one end off at a diagonal. Using frosting, attach end to log to create a branch. Finish frosting the cake, avoiding the ends. Use a fork to drag rustic lines along cake to create "bark."
20. Decorate with sugared cranberries and rosemary.