



Classic Yule Log

MAKES 8 servings

PREP 25 minutes **MICROWAVE** 1 minute

BAKE at 375° for 14 minutes

REFRIGERATE 30 minutes

CAKE

- ½ cup unsweetened cocoa powder
- ¼ cup all-purpose flour
- ½ tsp baking powder
- 6 large eggs, separated
- ¼ tsp cream of tartar
- Pinch of salt
- ¾ cup granulated sugar
- ½ tsp vanilla extract
- 3 tbsp confectioners' sugar

FILLING AND FROSTING

- 2 oz unsweetened baking chocolate, chopped
- 1 pkg (8 oz) cream cheese, softened
- 6 tbsp unsalted butter, softened
- 1 box (16 oz) confectioners' sugar
- 1 tsp vanilla extract
- ¾ cup heavy cream
- Pinch of salt
- Chocolate shavings
- 3 marshmallows
- Candy Mushrooms (recipe follows; optional)

■ **Cake.** Heat oven to 375°. Coat a 15 x 10 x 1-inch baking pan with **nonstick cooking spray**. Line bottom of pan with wax paper and coat paper with spray. Set aside.

■ In a small bowl, whisk cocoa powder, flour and baking powder. In a large bowl, whip egg whites, cream of tartar and salt until frothy. Gradually beat in ¼ cup of the granulated sugar until medium shiny peaks form, about 5 minutes. Set aside. With the same beaters, beat egg yolks, remaining ½ cup granulated sugar and the vanilla until pale and thick, about 4 minutes. Fold egg yolk mixture into whipped egg whites. Fold in flour mixture in 2 batches. Spread into prepared pan. Bake at 375° for 12 to 14

minutes, until cake springs back lightly when touched.

■ Dust confectioners' sugar on a clean cotton kitchen towel. Run a thin knife around cake edges and invert onto prepared towel. Remove wax paper. Roll up cake and towel, starting from a short side. Let cool completely.

■ **Filling and Frosting.** While cake cools, heat chocolate in microwave 1 minute, stirring until smooth. Set aside to cool slightly. In a large bowl, beat cream cheese and butter. Gradually beat in confectioners' sugar and vanilla. Spoon 1½ cups of the cream cheese mixture into a medium bowl. Beat ½ cup of the heavy cream until medium soft peaks form. Fold into first bowl of cream cheese mixture to lighten. Beat melted chocolate, salt and remaining ¼ cup heavy cream into second bowl of mixture.

■ Carefully unroll cake. Spread white filling to within ½ inch of edge of cake. Re-roll cake (without towel) and place seam side down on platter. Refrigerate 30 minutes, if very soft. Spread with chocolate frosting, using a fork to give the ridged appearance of bark. Top with chocolate shavings.

■ To create "knot" on side of cake, place 3 marshmallows in a tight cluster on one side. Cover with frosting, swirling decoratively. Add Candy Mushrooms to platter, if using.

Candy Mushrooms

■ Snip a marshmallow in half with scissors. Unwrap 2 Rolo candies and place a marshmallow half, cut side down, on top of each candy. Dust with a little cocoa powder. Repeat as desired.

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