THE J.M. SMUCKER Co

Yule log

Prep Time	Cook Time	Serves	Difficulty
1 hr	15 mins	1	N/A

Ingredients

- 4 eggs, separated
- 1/4 cup water
- 3/4 cup granulated sugar
- 1 tsp vanilla
- 3/4 cup Robin Hood® Cake and Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1/4 cup cocoa
- 3/4 tsp baking powder
- 1/4 tsp salt
- **Filling:**
- 1 1/2 cups whipping cream
- 1/4 cup icing sugar
- **Chocolate Icing:**
- 1/2 cup butter, softened
- 2 oz unsweetened chocolate, melted and cooled
- 4 cups icing sugar
- 1/3 cup milk
- 1 tsp vanilla extract

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Grease a 15” x 10” (40cm x 25cm) jellyroll pan. Line with parchment paper and grease the paper.

Step 2:

Beat egg yolks, water, sugar and vanilla on medium speed until light, about 5 minutes. Beat in remaining dry ingredients.

Step 3:

Whip egg whites in a clean separate bowl until stiff but not dry. Fold egg whites into batter. Spread batter evenly over prepared pan.

Step 4:

Bake in preheated oven 13-15 minutes. Immediately dust cake with cocoa or icing. Invert cake onto clean tea towel, remove parchment paper. Starting from the longer side, roll up cake in tea towel. Cool on rack.

Step 5:

Meanwhile, whip cream with icing sugar until soft peaks form.

Step 6:

For icing, cream butter and cooled, melted chocolate. Add 2 cups (500 mL) of icing sugar and beat until well combined. Add milk and vanilla. Beat in remaining icing sugar gradually. Blend well.

Step 7:

Unroll cooled cake and spread with whipped cream. Roll up cake tightly from the long end. This will ensure a perfect spiral when sliced.

Step 8:

Ice with chocolate icing and decorate as desired. Refrigerate covered until serving. Cake can be made and assembled up to 2 days ahead.

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