

# SQF Christmas 2019 - Chocolate Yule Log

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# Chocolate Yule Log

## Ingredients

3 eggs

85g golden caster sugar

85g plain flour

2 tbsp cocoa powder

½ tsp Chef William Baking Powder

### For the filling & icing

50g butter

140g dark chocolate, broken into pieces

1 tbsp golden syrup

284ml double cream

200g icing sugar, sifted

icing sugar and holly sprigs to decorate

## Method

- 1.) Preheat the oven to 200C/fan 180C/gas 6. Grease and line a 23 x 32cm tin with baking parchment.
- 2.) Beat 3 eggs and 85g golden caster sugar together until thick and creamy. Mix 85g plain flour, 2 tbsp cocoa powder and ½ tsp baking powder together, then sift onto the egg mixture. Fold in very carefully, then pour into the tin. Tip the tin from side to side to spread the mixture into the corners, then bake for 10 mins.
- 3.) Lay a sheet of baking parchment on a work surface. When the cake is baked, tip it onto the parchment, peel off the lining paper, and roll the cake up from its longest edge with the paper inside. Leave to cool.
- 4.) To make the icing, melt 50g butter and 140g dark chocolate together in a bowl over a pan of boiling water. Take from the heat and stir in 1 tbsp golden syrup and 5 tbsp double cream. Beat in 200g sifted icing sugar until smooth. Whisk the remaining double cream until it holds its shape.
- 5.) Unravel the cake and spread the cream over the top. Carefully roll the baked cake into a log again. Spread the icing over the log, then use a fork to mark the icing to give the effect of tree bark. Scatter with unsifted icing sugar to resemble snow, and decorate with holly.



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