



YULE LOG RECIPE

INGREDIENTS

- 1/2 cup of granulated sugar
- 3/4 cup of dark chocolate (70% cocoa or more)
- 4 eggs
- 3/4 cup of whip cream (before whipping)
- icing sugar

+ parchment paper

**PREP TIME: 15 MINS + 1 HR
REFRIGERATOR**

BAKE TIME: 20 MINS

MAKES: 1 YULE LOG



DIRECTIONS

1. Preheat oven to 350F (180C)
2. Line baking sheet with non-stick parchment paper
3. Separate the yolks from the whites
4. Add sugar to yolks and beat
5. Melt chocolate and add to sugar mixture
6. Beat egg whites until you can make stiff peaks
7. Add a scoop of the egg whites to chocolate mixture to slacken & then add remaining egg whites
8. Pour onto baking sheet and bake for 20 minutes
9. Cool before putting in fridge for an hour
10. Turn onto parchment paper that's dusted with icing sugar
11. Spread on whip cream
12. Roll and wrap in the parchment paper and then tin foil

...your Yule Log is ready to serve, refrigerate or freeze!