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.

## Images