

Chocolate Yule Log

Yields: 12 servings

INGREDIENTS:

2/3 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
5 eggs
3/4 cup white sugar
2 (1 ounce) squares unsweetened chocolate
2 tablespoons water
2 tablespoons coffee-flavored liqueur – or – chocolate syrup
2 tablespoons white sugar
1/4 teaspoon baking soda
Confectioners' sugar for dusting

Filling and frosting recipes below.

DIRECTIONS:

Preheat the oven to 350 degrees F (175 degrees C). Lightly spray a 10x15 inch jellyroll pan and line with parchment paper. Sift flour with baking powder and salt and set aside.

In a large mixing bowl, beat the eggs on high for several minutes until they are very pale and fluffy. Gradually add in the sugar, beating 1 to 2 minutes more or until very thick. Gently, but thoroughly, fold in the flour mixture.

Melt the chocolate in a small saucepan over low heat. In a small bowl, combine the 2 tablespoons of water with the 2 tablespoons coffee liqueur and the remaining 2 tablespoons sugar and the baking soda, then gradually stir into the melted chocolate until smooth. Quickly, but thoroughly, fold chocolate mixture into batter.

Pour batter into prepared 10x15 inch pan. Bake at 350 degrees F (175 degrees C) for 18 to 20 minutes, or until a toothpick inserted into the cake comes out clean. Lightly sift an even layer of confectioners sugar over a cloth napkin or tea towel (do not use Terry-cloth). Flip the cake out of its pan onto the prepared cloth as soon as it comes from the oven. Carefully peel away parchment paper. Lightly dust top of cake with confectioner's sugar, then trim away crisp edges. Starting with one of the short sides of the cake, immediately roll the cake up with the cloth, jellyroll style, and cool thoroughly on a rack.

*For the Filling and Frosting: Unroll the cake and spread about the filling evenly over the surface approximately 1/8 inch thick.. Roll the cake back up.

Arrange cake roll on serving tray, then frost generously, swiping with an icing spatula to form the long 'bark line' design. Swipe ends of cake in a circular motion to simulate the tree-rings of a cut log. Decorate log as desired with meringue mushrooms, confectioner's sugar, etc.

Blanc Mange (Use to fill this cake, canoli's or grate chocolate over the top and eat!)

- 4½ cups half & half
- 1 cup half & half
- ¾ cup cornstarch
- ⅔ cup sugar
- 4 tablespoons butter, melted
- 3 teaspoons vanilla
- 4 4" cinnamon sticks (put cinnamon sticks into cheesecloth bag)

In large microwave safe bowl, blend cornstarch with 1 cup of half & half until smooth. Add remaining half & half, sugar and cinnamon sticks and stir gently to dissolve sugar. Heat in microwave at five-minute intervals, blending well in between. Once mixture begins to thicken, heat at two-minute intervals, blending well in between. When pudding consistency is reached, remove cinnamon sticks. Add butter and vanilla and blend well. Cool completely.

Ganache Frosting

- 3 cups best quality semi sweet chocolate chips or chopped chocolate of your choice
- 3 cups heavy cream

Place chocolate in a large mixing bowl. Set aside.

In a medium saucepan, heat cream to scalding. DO NOT BOIL. Carefully pour over chocolate and slowly stir until all the chocolate melts and the mixture is smooth. Refrigerate until set.

Using a hand or stationary mixer, whip the ganache until light and airy. It will also lighten in color. Immediately frost cake as desired.