

Make It Sweet.

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Buche de Noel – Yule Log

The foundation of this cake is a sponge style cake that can be rolled into shape without cracking. It is baked, rolled, cooled and then filled. Yule Logs are a classic with an endless variety of flavors and fillings! We are going classic – vanilla cake, raspberry mousse filling and chocolate buttercream. This cake is a holiday staple.



Cake

The lightness of a sponge cake comes from the whipped eggs. For best results, don't skimp on the steps of fully whipping the yolks and the whites. Use a silicone or rubber spatula when folding ingredients into the batter and be gentle so that the delicate batter stays airy.

Ingredients

6 Large Eggs – separated
1 tsp Lemon Juice
1 Tbsp Vanilla
3/4 C (150 g) Granulated Sugar – divided
1 tsp Baking Soda
3/4 C (90 g) Cake Flour
3 1/2 Tbsp (53 g) Melted Butter – cooled

- Preheat oven to 375°F
- Prepare an 11" x 15" pan - spray with a little vegetable pan spray and then cover with parchment paper the same size as the pan. Generously spray with vegetable pan spray.
- Melt the butter and set aside to cool.
- Sift the cake flour and baking soda together and set aside.
- Separate egg whites and yolks being sure not to get any yolk into the whites.
- Beat the yolks with a hand mixer or a stand mixer with the whip attachment until lighter yellow in color and foamy. Slowly add 1/4 C (50 g) of the granulated sugar, lemon juice and vanilla and continue to whip until thickened – about 5 minutes.
- In a separate bowl, whip the whites (with a hand mixer or stand mixer with the whip attachment to soft peaks and then slowly add the remaining 1/2 C (100 g) of sugar and whip to stiff peaks – about 5 minutes.
- Fold the yolk mixture into the whites one third at a time, being sure to fold from the bottom.
- Fold the flour mixture into the batter one third at a time and fold just until all of the flour is incorporated.
- Add the butter to the batter and fold in.
- Bake for 12 minutes until the cake springs back.

Rolling the Cake

Immediately after removing the cake from the oven is the time to roll – use either a tea towel or another sheet of parchment paper. If using a tea towel - sprinkle it with powdered sugar and place it sugar side down on top of the cake. Roll cake leaving bottom parchment attached. Allow cake to cool to room temperature.

Filling

You can use any type of filling – pre-made ones like we sell, jams or pastry cream all are good choices. This is an easy mousse style filling.

Pastry Pride
Raspberry Filling

Whip 1 qt. container of Pastry Pride until stiff. Add ½ of a sleeve of Raspberry Filling and mix to incorporate.

Icing

Make chocolate buttercream by adding chocolate ganache to the icing.

Ganache - To make the ganache bring 8 oz (1 Cup) of heavy whipping cream to a boil, pour over 16 ounces of finely chopped good quality chocolate. Let it sit for 2 minutes and then mix with a rubber spatula until fully mixed. Cover with plastic touching the ganache and set aside. Let the ganache cool to room temperature (about 2 hours). Add the cooled ganache with the second addition of shortening and then follow the rest of the directions.

The specialty ingredient is high ratio shortening instead of a regular shortening, it gives the icing a creamy consistency and makes it nice and fluffy.

1 lb. high ratio shortening
2 lb. 10x powdered sugar
1/2 C milk
1 Tbsp vanilla - clear
1/4 tsp salt

Mix the sugar, milk, vanilla, salt and half of the shortening for 5 minutes at low speed and 2 minutes at medium speed. Add the remainder of the shortening and mix for 2 minutes at medium speed and continue mixing for another 5 minutes at low speed until light, fluffy and smooth.

Assembly

- Unroll the cake.
- Evenly spread a thin layer of filling all the way to the edges using an offset spatula.
- Carefully roll the cake. Some of the filling may come out the side and accumulate at the end.
- Place on board or platter seam side down.
- Place icing into a piping bag fitted with a #18 piping tip.
- Swirl the icing on the ends. Pipe zigzags to cover cake.
- Decorate with gingerbread mushrooms and leaves and chocolate covered pretzel twigs.