THE J.M. SMUCKER Co

Bûche de Noel

Sometimes referred to as a ‘yule log,’ this festive dessert that’s traditionally served around Christmas time is guaranteed to get folks in the holiday spirit.

Prep Time	Cook Time	Serves	Difficulty
25 mins	15 mins	10	N/A

Ingredients

- **Batter:**
- 4 eggs, separated
- 1/4 cup (50 mL) cold strong **Folgers®** Classic Roast coffee (or cold water)
- 3/4 cup (175 mL) granulated sugar
- 1 tsp (5 mL) pure vanilla extract
- 2/3 cup (150 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 3/4 tsp (4 mL) baking powder
- 1/4 tsp (1 mL) salt
- icing sugar
- **Filling:**
- 1 1/2 cups (375 mL) whipping cream
- 1/3 cup (75 mL) icing sugar
- 1 1/2 tbsp (22 mL) instant coffee granules
- 1 tsp (5 mL) pure vanilla extract
- 1 cup (250 mL) semi-sweet chocolate chips, melted and cooled

Directions

Step 1:

Preheat oven to 375º F (190º C). Grease a 15” x 10” (40 cm x 25 cm) jellyroll pan. Line with parchment paper and grease again.

Step 2:

Batter: In a large bowl, beat egg yolks, coffee, sugar and vanilla until light, about 5 minutes. Beat in flour, baking powder and salt.

Step 3:

In a clean separate large bowl, whip egg whites until stiff peaks form. Fold egg whites into batter. Spread batter evenly over prepared pan.

Step 4:

Bake in preheated oven 13–15 minutes or until cake starts to pull away from pan. Immediately dust cake with icing sugar to prevent from sticking to towel. Invert cake onto a clean tea towel and remove parchment paper. Starting from the long side, roll up cake in tea towel. Cool on rack in tea towel.

Step 5:

Filling: In a large bowl, whip cream until it has thickened and holds its shape. Add sugar, coffee and vanilla. Fold in cooled melted chocolate to maintain a textured mousse. Mousse should not be completely smooth. Do not over mix. Reserve.

Step 6:

Unroll cooled cake from tea towel and spread with 1 1/2 cups (375 mL) filling. Roll up cake. Ice top and sides of cake. Try scratching a fork over the icing to create the look of a log with remaining filling. Refrigerate 2 hours, until ready to eat.

Images

