

Tudor Yule Log (cake)

Ingredients

175g 70% dark chocolate, broken into small pieces
6 large eggs, separated
175g caster sugar
1tbsp cocoa powder (and a bit extra for decorating)

300ml double cream, whipped to soft peaks
Yellow and brown fondant (or white fondant and food colouring)
Small amount of jam

Roulade cake

Heat the oven to 180°C/160°C fan/350°F/gas mark 4. Melt the chocolate in a bowl set over a pan of simmering water. Stir until smooth then remove from heat and cool slightly.

Whisk the egg yolks and sugar until the mixture is thick and mousse-like and leaves a ribbon trail when you lift the whisk.

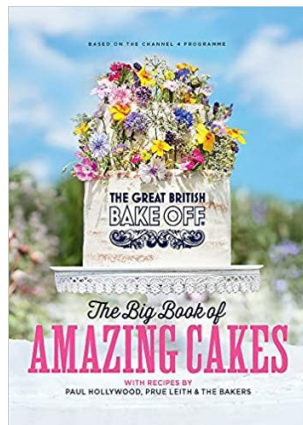
In a separate bowl whisk the egg whites to stiff (but not dry) peaks.

Pour chocolate mixture into egg yolk mixture and fold together with large metal spoon. Add 1 large spoonful of egg whites and fold to loosen.

Carefully fold in the remaining egg whites then sift the cocoa powder over the top and fold until completely combined.

Pour mixture into greased and lined 20x30cm Swiss roll tin and gently tip the tin so that the mixture flows into the corners and is level. Bake for 20-25 minutes until risen and slightly crisp. Remove from oven and leave on a wire rack to cool in the tin.

Chocolate roulade recipe from *The Great British Bake Off: The Big Book of Amazing Cakes* by Paul Hollywood, Prue Leith and The Bakers





Tudor Yule Log (cake)



Lay a sheet of baking paper 35cm long on the work surface and sprinkle with icing sugar. Turn out the roulade onto the paper and peel away the baking paper that was lining the tin.

Turn roulade so one of the short ends is closest to you. Using a sharp knife, score a shallow cut 2cm in from the closest short end. Spread the roulade with cream leaving a 2cm border around the edge. Using the paper to help, gently roll up the roulade. It's normal for the roulade to crack and it won't matter too much as the cake will be covered up in the decorating!


Roll until the join is underneath, then transfer to a serving dish.

Decoration

Roll the yellow fondant out thinly and create two circles, slightly larger than the ends of the cake. Starting at the centre and using a knife, lightly score a small circle then draw concentric circles getting slightly larger as they get closer to the edge. Score lines through the circles so the pattern imitates a spider's web. Dust lightly with some cocoa powder.

For the bark, roll the brown fondant out thinly and create a large rectangle that will fit around the cake. Using a knife, lightly score straight and wavy horizontal and vertical lines to create a criss-cross pattern.

Spread slightly melted jam all over the cake. Place the yellow fondant on the ends first then cover the rest with the brown fondant and lightly dust with cocoa powder.



Traditionally, the Yule log was decorated with ribbons and laid upon the hearth on Christmas Eve. Once lit, it would be kept smouldering throughout the 12 days of Christmas and it was thought lucky to keep some of the charred remains to kindle the following year's Yule log. These obviously weren't edible which is why we opted for cake!

