



Buche De Noel

Ingredients

Filling:

*2 cups heavy cream
1/2 cup confectioners' sugar
1/2 cup unsweetened cocoa powder
1 teaspoon vanilla extract*

Cake:

*6 egg yolks- Save Whites
1/2 cup white sugar
1/3 cup unsweetened cocoa powder
1 1/2 teaspoons vanilla extract
1/8 teaspoon salt
6 egg whites
1/4 cup white sugar
confectioners' sugar, for dusting*

Directions

- 1. Preheat oven to 375 degrees F (190 degrees C). Line a 10x15 inch jellyroll pan with parchment paper. In a large bowl, whip cream, 1/2 cup confectioners' sugar, 1/2 cup cocoa, and 1 teaspoon vanilla until thick and stiff. Refrigerate.*
- 2. In a large bowl, use an electric mixer to beat egg yolks with 1/2 cup sugar until thick and pale. Blend in 1/3 cup cocoa, 1 1/2 teaspoons vanilla, and salt. In large glass bowl, using clean beaters, whip egg whites to soft peaks. Gradually add 1/4 cup sugar, and beat until whites form stiff peaks. Immediately fold the yolk mixture into the whites. Spread the batter evenly into the prepared pan.*
- 3. Bake for 12 to 15 minutes in the preheated oven, or until the cake springs back when lightly touched. Dust a clean dishtowel with confectioners' sugar. Run a knife around the edge of the pan, and turn the warm cake out onto the towel. Remove and discard parchment paper. Starting at the*



short edge of the cake, roll the cake up with the towel. Cool for 30 minutes.

- 4. Unroll the cake, and spread the filling to within 1 inch of the edge. Roll the cake up with the filling inside. Place seam side down onto a serving plate, and refrigerate until serving. Dust with confectioners' sugar before serving.*