

## Escambia County 4-H 2018 Holiday Bake-Off Champion Recipe

# Bûche de Noël (Yule Log Cake)

*By A.T. Bridgers from the Barrineau Park 4-H Club*

Cake:

3 eggs  
1 c sugar  
1/3 c cold coffee  
1 tsp vanilla  
3/4 c all purpose flour  
1 tsp baking powder  
1/4 tsp salt

Heat oven to 375degrees - line a jelly roll pan(10x15x1) with parchment paper or aluminum foil - grease with shortening.

In a mixing bowl mix eggs on high speed until stiff (they should be bright yellow and have firm peaks). Gradually beat in sugar.

Beat in cold coffee and vanilla on low speed.

gradually add flour, baking powder, and salt- mixing only until blended.

Pour into pan, making sure you spread it into the corners.

bake 12-15 minutes (or until toothpick comes out clean)

immediately loosen edges from the pan and invert on a kitchen towel generously coated with powdered sugar.

remove parchment paper carefully.

trim off stiff edges of the cake if needed

while hot roll cake and towel into a roll and let cool 30 minutes

Filling

- 1 cup whipping cream
- 2 tbsp sugar

1 1/2 tsp instant coffee granules

Beat all ingredients in a chilled bowl until still

Carefully unroll the cake and spread on filling. Roll cake and filling back into roll

Chocolate buttercream Frosting

- 1/3c unsweetened baking cocoa
- 1/3c butter
- 2 cups powdered sugar
- 1 1/2 tsp vanilla
- 2 tbsp hot water

Beat butter and cocoa on low speed until thoroughly mixed

Beat in powdered sugar until mixed

Beat in vanilla

Slowly add in hot water until desired consistency (Smooth and spreadable)

To make the "log". Cut cake in a 2in diagonal at one end of the roll.

Attach the diagonal to the longer log using 1 tbsp frosting.

- Frost the cake covering all sides except where the roll is exposed
- to make the log look use a fork to draw the bark in the icing

Pine Cones

Almond paste

Sliced Almonds

Shape almond paste oblong into a cone shape. Put almond slices into the paste starting from the bottom working your way up to give the look of the cone.

Garnish with berries, "pinecones," and powdered sugar to resemble snow