

Roulade, adapted from BBC Food and Drink and the Good Housekeeping Cookery book

A really special centre piece to show off your skills!

This celebration cake originates in France but is loved across the world. It is often made at Christmas to represent the “Yule Log”, a Northern European Winter tradition whereby a large logs were burned on hearth fires over the Christmas period to warm and brighten the home.

SPONGE

125g dark chocolate (or 150g bar)
125g marg or butter
50g plain flour
125g (castor) sugar
1 tpsn baking powder
Pinch salt
3 eggs

ICING

75g butter
150g icing sugar
Few drops vanilla essence
1 tbspn cocoa or hot chocolate powder
Water

EQUIPMENT

Swiss roll tin, 20x30cm approx.
Baking paper
Clean tea towel
20x30cm board, wrapped in aluminium foil, to present the yule log on.
Christmas decorations
Palette and butter knives
Fork
Teaspoon
Large mixing bowl
Small saucepan
Small mixing bowl.
Wooden spoon
Whisk

1. **CHECK OVEN IS CLEAN AND THE OVEN SHELVES ARE IN THE RIGHT PLACE.**
2. **GET BUTTER FOR ICING OUT OF THE FRIDGE.**
3. **OVEN ON – 220C or gas mark 7.**

PREPARE THE TIN

1. Cut greaseproof paper to fit the base and sides of a 20x30cm Swiss roll tin.
2. Grease tin.
3. Put the paper in.
4. Now grease the paper too.
5. Finally, dust with a little caster sugar and flour.

MAKE THE SPONGE

1. Melt the chocolate and marg/butter in a small pan, over a GENTLE heat.
2. In a large mixing bowl, mix flour, sugar, baking powder and a pinch of salt. SAVE a little caster sugar!
3. In a separate bowl, whisk the eggs until thick.
4. Stir the melted marg and chocolate **slowly and gently** into the bowl of flour mixture.
5. Fold eggs in and mix well.
6. Spread the mixture evenly in the lined tin.
7. Bake until risen and springy to your touch – about 20 minutes. Keep an eye on it!

PREPARE THE WORK SURFACE

1. While sponge is cooking, wash up and tidy your work surface **completely**.
2. Put a clean, **damp** tea-towel on the work surface.
3. Cut a 30cm piece of greaseproof paper and lay it on top.
4. Sprinkle with caster sugar

TURN OUT THE SPONGE

1. When cooked, turn out the sponge onto the greaseproof paper.
2. Use the tea-towel to roll up the sponge, with the paper inside.
3. Put the sponge roll on a wire rack near the window to cool.

MAKE BUTTER CREAM ICING

1. In a small bowl, make a **thick paste** of hot chocolate/cocoa by mixing the powder with 1teaspoon of water.
2. Put butter in large mixing bowl and beat until **creamy and soft**.
3. Beat in the chocolate mixture
4. Sift the icing sugar very gently over the buttery mixture. **Slowly** fold in the icing sugar, **a little at a time**.

MAKE THE ROULADE

1. Get out your foil covered base.
2. Carefully unroll the cooled sponge and lay it flat on the work surface.
3. Peel off the top layer of paper.
4. Spread a thin layer of butter cream over the top of the sponge.
5. Roll up the sponge, removing the bottom layer of paper as you go. Use the tea towel to guide the sponge.
6. Put the rolled sponge on the base.

DECORATE

1. Using a palette/butter knife dipped in hot water, spread the remaining butter cream over the sponge. Dip the knife in hot water to make it glide over the icing, rather than stick to it!
2. Smooth the icing with the warm, clean knife.
3. Make bark texture by pulling tines of fork across the surface.
4. Add decorations/sprinkle with remaining icing sugar 'snow'.

