



PREP
30 min

COOK
12 min

SERVES
8

Chocolate Yule Log

INGREDIENTS

Sponge

4 large eggs
100 g White Mill caster sugar
65 g White Mill plain flour, sifted
40 g cocoa powder, sifted
1 tsp baking powder
Pinch of Stonemill Salt

Filling & Frosting

250 ml Farmdale thickened cream
2 tbsp White Mill icing sugar
1 tsp White Mill vanilla extract
200 g dark chocolate
200 g Pure Valley unsalted butter, softened
200 g icing sugar (extra)
2 tbsp cocoa powder

DIRECTIONS

1. Preheat oven to **180°C (fan-forced)**. Grease and line a 30 × 40 cm Swiss roll tin with baking paper.
2. In a bowl, whisk eggs and caster sugar with an electric mixer for 5 minutes, until pale and thick.
3. Sift together flour, cocoa powder, baking powder, and salt. Gently fold into egg mixture until just combined.
4. Pour batter into prepared tin and spread evenly. Bake for 10–12 minutes until springy to touch.
5. While sponge is baking, place a clean tea towel on the bench and dust with icing sugar.
6. When sponge is cooked, invert immediately onto prepared towel. Peel away baking paper.
7. Roll sponge up tightly with the towel (starting from the short end) to form a log. Allow to cool completely before being rolled.

For filling: Whip cream, icing sugar, and vanilla to soft peaks. Gently unroll cooled sponge and spread cream filling evenly, leaving a 2 cm border. Roll sponge back up firmly into a log.

For frosting: Melt chocolate in a heatproof bowl over simmering water. Beat butter, extra icing sugar, and cocoa together until smooth. Stir in melted chocolate until fluffy.

8. Spread frosting all over the log. Use a fork to create bark-like texture.
9. Dust lightly with icing sugar to resemble snow. Garnish with holly sprigs, sugared cranberries, or pomegranate seeds for festive colour.



Good Different



Bake the sponge the day before, wrap in cling film, and refrigerate. Fill and decorate on the day of serving for best presentation and texture.