



Chocolove
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Bûche de Noël (Yule Log) Cake



Average



3 hours



8-10 servings

Indulge in the festive spirit with a traditional Christmas sponge cake originating from 19th-century France. This decadent treat features a luscious whipped cream filling, gracefully rolled into a log shape, and generously frosted with a velvety ganache crafted from Chocolove Rich Dark 65% premium Belgian chocolate.

CAKE INGREDIENTS

- 5 eggs, separated
- 1 cup powdered sugar
- 1/4 cup flour
- 1/2 tsp salt
- 3 tbsp cocoa powder
- 1 tsp vanilla

CHOCOLATE GANACHE FILLING

- 2 bars of Chocolove Rich Dark Chocolate 65%
- 1 cup + 2 tbsp heavy whipping cream

WHIPPED CREAM FILLING

- 1 cup heavy whipping cream
- 3 tbsp sugar
- 1 tsp vanilla extract

BÛCHE DE NOËL (YULE LOG) CAKE DIRECTIONS

Make the cake:

- Separate eggs and beat yolks until thick and lemon-colored. Ensure no yolk gets into the whites.
- In a large bowl, combine dry ingredients. Add beaten yolks and vanilla, stirring to combine.
- In a separate bowl, beat egg whites until stiff but not dry.
- Gently fold whipped egg whites into the chocolate mixture, taking care not to deflate the batter.
- Line a baking sheet with parchment paper and grease with butter or nonstick spray.
- Pour the batter into the pan and bake at 375°F for 14–17 minutes. Do not overbake.
- Once baked, place a clean tea towel over the hot cake and invert it onto a cooling rack.
- Peel off the parchment paper and roll the cake in the towel (starting from the short end) to form a log. Allow to cool.

Whipped Cream Filling:

- Combine heavy cream and sugar in a bowl. Mix until the sugar dissolves.
- Beat on high speed until the cream is whipped. Stir in vanilla.
- Unroll the cooled cake, spread the whipped cream evenly, and re-roll the cake.
- Refrigerate the cake for at least 1 hour.

Make the Ganache:

- Break the chocolate bars into pieces and place in a heat safe bowl.
- Place the heavy cream in a sauce pan over low-medium heat until it just begins to bubble, stirring occasionally to prevent burning.
- Pour the cream over the chocolate, cover the bowl, and let it sit for 2-3 minutes.
- Then begin to stir the chocolate and cream together until the chocolate is fully melted and smooth.