

BÛCHE DE NOËL

CHOCOLATE GENOISE

INGREDIENTS

- 9 oz sugar
- 12 oz whole eggs, room temperature
- 6 oz egg yolks, room temperature
- 7 oz cake flour
- 2 oz dark cocoa powder
- 1 tsp vanilla extract
- 1 tsp salt
- 1 oz butter, melted

INSTRUCTIONS

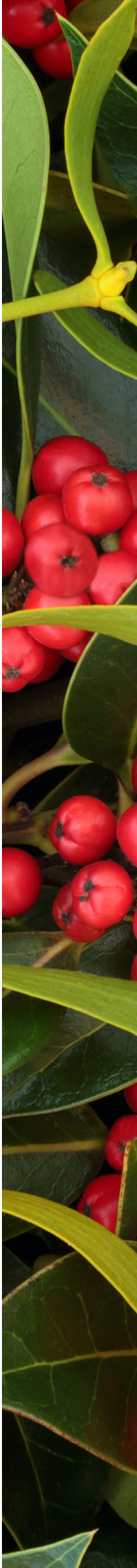
1. Preheat oven 350°F
2. Sift your cake flour and cocoa powder together three times, this will help the cake rise and have a light airy texture. Heat your butter in the microwave or stove top until it is melted and then remove from the heat so it does not burn.
3. Combine your whole eggs, egg yolks and salt and beat on medium speed, using a whisk attachment.
4. Slowly add your sugar to the egg/salt mixture and increase the speed to high. Mix your eggs for about ten minutes. You want the color to be a nice baby duck yellow and it should come off your whisk in ribbons. Mix in the vanilla.
5. Using your melted butter and a basting or pastry brush (you can also use a paper towel if you don't have a brush) rub a cookie tray or sheet pan with the butter so that it has a light coating. Place a piece of parchment paper on the tray and then brush the parchment with butter. This will ensure that your cake does not stick to the pan.
6. Remove your egg and sugar mixture from the mixer and fold in the sifted flour/cocoa powder mixture in three additions. Make sure to scrape the bottom of your bowl to ensure that you have incorporated all of the flour.
7. Pour the batter into the prepared pan and spread evenly using an offset spatula. You will want to work rather quickly so that your eggs do not deflate.
8. Bake for 20-25 minutes. Allow to cool for about ten minutes and then depan.

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BÛCHE DE NOËL

CREAM CHEESE FROSTING & ROLLING THE CAKE

INGREDIENTS

- 1 cup butter, softened
- 2 oz cream cheese, at room temperature
- 3/4 tbsp heavy cream
- 4 cups confectioner's sugar
- 2 tsp vanilla
- 1/4 tsp almond extract
- 1 pinch of salt

INSTRUCTIONS

1. Beat the butter and cream cheese together on medium speed for about 3 minutes until it is nice and creamy.
2. Add the powdered sugar in 2 - 3 stages. Add the vanilla, cream and salt. Beat for another 3 minutes until incorporated and fluffy.
3. 10 minutes after removing the cake from the oven, turn the cake out onto parchment paper and place a second piece of parchment on top. While the cake is still warm, begin to roll the cake while it is sandwiched between the two pieces of parchment.
4. Once it is rolled into a log shape, secure it with masking tape or rubber bands. Allow the cake to cool in the freezer for a few minutes.
5. When you are ready to add the filling, carefully unwrap the cake. It is ready to now be filled and frosted. Fill with buttercream and roll it back into its log shape. Cover with frosting and use a fork to create "bark".

*Add 1/4 cup of cocoa powder to the frosting and use on the outside of the cake

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