

# Chocolate log

## Swiss Roll

- 2 eggs
- 50g / 2oz caster sugar
- 35g / 1 ½ oz SR flour
- 15g / ½ oz (1 level tablespoon) cocoa powder

## Icing and Decoration

- 100g / 4oz butter or soft (tub) margarine
- 200g / 8 oz icing sugar
- ½ teaspoon vanilla essence
- 1 tablespoon cocoa powder

Cake board or log board  
Christmas decorations e.g. holly



## Method

1. Grease and line a small Swiss roll tin. Light oven Gas 6 or 200° C
2. Whisk eggs and sugar in a glass bowl until a thick foam is formed which will show the trail of the whisk and can write your initials in!
3. Sieve flour and cocoa mixture all over the top and gently fold in with a palette knife.
4. Pour into swiss roll tin and gently allow mixture to flow into corners.
5. Bake for 10 – 12 mins until 'springy' to touch.
6. Turn out onto a sheet of greaseproof paper sprinkled with caster sugar.
7. Quickly trim off edges and roll up into a swiss roll (you can place a sheet of greaseproof paper inside if you wish)
8. Allow cake to cool.
9. Make butter icing. Whisk butter until very soft, gradually whisk in the sieved icing sugar until light and creamy. (Decide if you want the inside of the Swiss roll in vanilla or choc butter icing) Gradually whisk in the sieved cocoa powder if you want all chocolate icing.
10. Unroll the swiss roll and spread with butter icing. Reroll.
11. Cut a quarter of the cake off from one end on the diagonal. (Angle the cut end to the side of the large cake to make a branch, after coating with butter icing).
12. Colour butter icing with cocoa powder (if not already done)
13. Spread butter icing evenly all over the 2 portions of log, then assemble on a serving plate or board.
14. Fork round or 'pull' with palette knife to resemble a log (remember the ends of a log are round)
16. Add decorations and a light sprinkling of icing sugar to resemble snow.