

YULE LOG

Ingredients:

Chocolate Cream

3/4 cup sugar
1/2 cup water
4 egg yolks
3 sticks butter
6 oz. chocolate
1 Tsp. vanilla

Cake

6 eggs
3/4 cup sugar
1 cup flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla

To make the cream, boil the sugar and water to form a thick syrup without letting it color (soft ball stage). Pour it little by little on the egg yolks and beat until the mixture completely cools. Add the softened butter and the chocolate that has been melted in 3 Tbsp. water.

To make the cake, separate the eggs. Beat the yolks with the sugar until the mixture whitens and forms a ribbon when dropped from a spoon. Add the sifted flour and baking soda and baking powder. Beat the egg whites until stiff peaks form. Fold the egg whites into the rest of the batter. Spread on a greased and floured baking sheet and bake 10-12 min. in a 350-degree oven. Turn the cake out immediately on a clean towel and roll it.

Unroll the cake and spread a layer of half the chocolate cream. Roll the cake and frost the outside with the rest of the cream. Decorate with meringue mushrooms and sprinkle with powdered sugar or cocoa powder.

ACTIVITIES

1. What other dishes are typically associated with Christmas in France?
2. Search on-line to find out what the 13 desserts are.
3. What is the *réveillon*? When is it celebrated?
4. What could you fill this cake with to make another type of cake?
5. You can decorate a *bûche* with meringue mushrooms. Search on-line for a recipe for French meringues. How are they different from the meringue that you know from American pies?