

Buche De Noel



Submitted by Joan Parlin

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Tags : Dessert Medium

Serves 10

Prep Time 1

Total Time 2

INGREDIENTS

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INSTRUCTIONS

Step 1 :

375 degrees—Bake 12-15 minutes

1 cup sifted cake flour

¼ cup cocoa powder

¼ tsp. salt

3 eggs

1 cup sugar

1/3 cup water

1 tsp. vanilla

Grease jelly roll pan (cookie sheet 10" x 15"; i.e. a small cookie sheet)

Line sheet with parchment paper.

After a gazillion years, I've learned that this is the only way to prevent sticking.

Sift flour, cocoa, baking powder and salt.

Beat eggs until thick and creamy, about 4 minutes,

Beat in sugar 1 tbs. at a time beating all the time until the mixture is very thick,

Stir in water and vanilla; fold in flour mixture. Spread in pan.

Bake 12-15 minutes.

While cake is baking, sift confectioners sugar liberally onto tea towel.

When you take cake out of the oven, let it cool only a minute or so. Invert cake onto towel and roll up into towel quite tightly starting with the short end. Let cool.

When cool, unroll and spread with sweetened whipped cream. One small container makes enough for one buche.

Re-roll and frost.

Frosting

Melt 1 stick of butter with 4 oz. of unsweetened chocolate. Cool slightly.

Combine 3 ½ c. confectioners sugar with ½ c. milk and 2 tsps. vanilla in medium sized bowl. Stir until smooth. Add chocolate mixture. Set bowl in pan of ice and water. Beat with wooden spoon until frosting is thick enough to spread and hold its shape. (I skip this step and put it in fridge; then stir again until smooth.) Spread on cake. Run tines of fork over it to make it look like a log.
