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# CHRISTMAS RECIPES



## Yule Log Recipe

### Ingredients

<b>CHOCOLATE SPONGE CAKE MIX</b>	1000g
Water	570g

Filling

**DOUBLE FUDGE ICING**

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 5 minutes on top speed
- 3 Scrape down
- 4 Scale at 950g and spread evenly into a 18"x30" greaseproof lined sheet tray
- 5 Bake at 250°C for approximately 4-5 mins
- 6 Place a sheet of baking paper, slightly bigger than the tray onto a work surface and dust with caster sugar. Turn the sponge out onto the paper, peel off the baking paper on the bottom of the sponge and set aside to cool slightly
- 7 Spread **DOUBLE FUDGE ICING** over the top of sponge, leaving a gap around the edges
- 8 Roll up and cut into 30cm portions
- 9 Spread **DOUBLE FUDGE ICING** over roll to create a log style finish and lightly dredge with icing sugar