

Chocolate Log



Ingredients

- 3 eggs
- 85 g golden caster sugar
- 85g plain flour
- 2 tablespoons cocoa powder
- ½ teaspoon baking powder

For the filling and icing

- 50 g butter
- 140 g dark chocolate squares
- 1 tablespoon golden syrup
- 284 ml pot of double cream
- 200g icing sugar
- Icing sugar & holly sprigs to decorate

Method

1. Preheat oven to 200° C/ fan assisted 180° C/ gas 6.
2. Grease and line a 23 x 32cm baking tin with baking parchment.
3. Beat eggs and golden caster sugar together until thick and creamy.
4. Mix plain flour, cocoa powder and baking powder together, then sift onto the egg mixture. Fold together and then pour into the tin.
5. Tip the tin from side to side to spread the mixture into the corners and bake for 10 mins.
6. When the cake is ready, tip it onto your work top, peel off the lining paper, then roll the cake up from its longest edge. Leave to cool.
7. To make the icing, melt butter and dark chocolate together in a bowl over a pan of hot water. Remove from the heat and stir in golden syrup and 5 tbsp double cream from the pot. Beat in 200g sifted icing sugar until smooth.
8. Whisk the remaining double cream until it holds its shape.
9. Unravel the cake, spread the cream over the top, then carefully roll up again into a log.
10. Spread the icing over the log and scatter with unsifted icing sugar to resemble snow, and decorate with holly.