Bûche de Noël Makes 1 - 12 serving cake

Bûche de Noël is the French name for a traditional Christmas cake that is decorated to look like a log. A Heavenly flourless chocolate cake rolled with chocolate whipped cream.

Prep Time: 45 Minutes   **Cook Time:** 15 Minutes   **Ready in:** 1 Hour

Ingredients

1 pint heavy whipping cream

1/2 cup confectioners sugar

1/2 cup unsweetened cocoa powder

1 teaspoon vanilla extract

6 egg whites

1/4 cup white sugar

6 egg yolks

1/2 cup white sugar

1/3 cup unsweetened cocoa powder

1/2 teaspoon vanilla extract

1/8 teaspoon salt

3 tablespoons confectioners' sugar

Directions

1 Use the first set of ingredients to make the filling. In a medium-size mixing bowl, combine the heavy cream, confectioner's sugar, cocoa and vanilla. Whip until thick and stiff, refrigerate until needed.

2 Preheat oven to 375 degrees F (190 degrees C). Line a 10x15 inch jellyroll pan with parchment paper.

3 In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 1/4 sugar, continuing to beat until whites form stiff peaks. In another bowl, whip the egg yolks at high speed, while gradually adding the remaining sugar. Whip until yolks are thick and pale. Reduce speed and add the cocoa, vanilla and salt. Fold the yolk mixture into the whites until the mixture is uniform. Spread evenly into the prepared pan.

4 Bake for 12 to 15 minutes in the preheated oven, until the cake springs back when lightly touched.

5 Dust a clean dish towel with confectioner's sugar. Run a knife or spatula around the edge of the pan, and turn the warm cake out onto the towel. Remove the parchment paper from the bottom of the cake. Starting at the short edge of the cake, roll the cake up with the towel. Then unroll the cake and spread the filling to within 1 inch of the edge. Using the towel to, roll the cake up with the filling inside. Set onto a serving plate seam side down, and refrigerate until serving. Dust with confectioner's sugar before serving.