

75g butter at room temperature

150g icing sugar

2 tablespoons cocoa powder

1 Swiss roll

Decorations

A silver board/ tin foil covered card

A large box to transport it home

An apron



Yule Log

1. Place the butter in a mixing bowl and cream until smooth. Add the cocoa powder, most of the icing sugar and a teaspoon (or two) of warm water to create a smooth, chocolatey paste.
2. Place the Swiss roll on a chopping board and cut a small section off from the end at a diagonal angle. Place this smaller piece against the remaining roll as shown in the image above. Use a blob of the chocolate icing to fix it onto the log.
3. Half fill a jug with hot water and put a round bladed knife into the water. Use the round bladed knife to dip into the icing and transfer blobs evenly across the top and ends of the log. Don't forget the extra side piece too.
4. Dipping regularly into the hot water, use the round bladed knife to evenly distribute the chocolatey icing over the log, sealing it carefully. Use a fork to add texture to the log, make it look rougher!
5. Decorate and add a final dusting of the remaining icing sugar to represent snow.
6. Use 2 fish slices and a very steady hand to transfer the log onto the silver board.

NB: if you are using real holly, make sure that you sterilise it by placing it into an empty sink and pour lots of boiled water over it.