

# TIM FARMER'S COUNTRY KITCHEN

## BUCHE DE NOEL

*3/4 cup all purpose flour*  
*1/3 cup cocoa powder*  
*1 teaspoon baking powder*  
*1/2 teaspoon salt*  
*4 egg yolks*  
*3/4 cup sugar*  
*5 tablespoons pudding*  
*1/4 cup melted butter*  
*1 teaspoon vanilla*  
*4 egg whites*



Mix together first four dry ingredients. In separate bowl, combine egg yolks, sugar, pudding, butter and vanilla until smooth. Whisk together with dry ingredients until cake batter forms. In separate bowl, whisk or mix egg whites until stiff peaks form. Add 1/3 cup of egg whites to cake batter and stir until smooth. Then fold in rest of egg whites until all is combined. Take 1/2 cookie sheet pan, spray with cooking spray, top with parchment paper and spray paper as well (to help cake come off easy after cooking). Pour batter in pan and smooth out until even. Place in 350 degree oven for 12 minutes, remove and let cool.

### *Icing*

Place cooled cake on parchment paper and cover top with icing about 3/4 inch thick. Roll up cake with seam side on bottom.

### *Icing + Cocoa Powder*

Cover all sides of cake log with chocolate icing. Using a fork, drag along sides to make it look like bark. Place on serving platter.

### *Gingerbread cookies*

*Cranberries*

*Greenery*

*Powdered sugar*

Decorate cake log however you like and sprinkle with powdered sugar to look like snow. Slice with serrated knife for serving.