

# Lemon & White Chocolate Yule Log

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### INGREDIENTS

#### Cake

- 85g caster sugar
- 3 eggs
- 100g plain flour
- zest of 1 lemon
- 1 tsp baking powder

#### Filling

- 80g butter
- 150g icing sugar
- 250g mascarpone
- 6 tbsp lemon curd

#### Icing decoration

- 200g white chocolate, melted and cooled
- 250g butter
- 250g icing sugar

### METHOD

- Grease a silicone Swiss roll tray (this is the one [https://www.amazon.co.uk/Pieces-Silicone-Reusable-Biscuits-Mac-arons/dp/B098RR2Z4X/ref=mp\\_s\\_a\\_1\\_6?crid=1FV146YQ0LHY3&keywords=silicone+swiss+roll+baking+tray&qid=1639314830&sprefix=silicone+swiss+%2Caps%2C107&sr=8-6](https://www.amazon.co.uk/Pieces-Silicone-Reusable-Biscuits-Mac-arons/dp/B098RR2Z4X/ref=mp_s_a_1_6?crid=1FV146YQ0LHY3&keywords=silicone+swiss+roll+baking+tray&qid=1639314830&sprefix=silicone+swiss+%2Caps%2C107&sr=8-6) I use, it's worth its weight in gold for making these, it's significantly easier than using a greased tray). Alternatively grease and line a baking tray.

Preheat the oven to 180 degrees fan

- Using a stand mixer or electric hand mixer beat the eggs and sugar until they are pale, thick and creamy (around 6-7 minutes)
- Fold in the lemon zest, flour and baking powder.
- Pour into lined tray, spread evenly and cook for 10 mins. If you are using the silicone tray for easy I pop on top of an ordinary tray to bake, this makes it easier to remove from the oven.
- Remove from the oven, run a knife around the edges and leave to cool on a wire rack for 5 minutes. (If using the silicone tray leave to cool completely in there, no need to turn out).
- Turn out on to baking paper to cool completely if using an ordinary baking tray.
- To make the filling, beat the butter and icing sugar until smooth and creamy, then add the mascarpone and beat again
- To make the icing for decoration, add butter, melted and cooled white chocolate and icing sugar to a bowl and beat until smooth and creamy

#### To Assemble

- Dust a surface with icing sugar and pop on the cooled cake onto it. Using a palette knife, smooth mascarpone mixture all over the surface, followed by the lemon curd.
- Roll the cake up length ways (so the longest side is facing you), then at an angle chop a piece or the end off, which you can then place in the middle to look more like a log.
- Cover the entire outside in the white chocolate butter icing and then use a fork to make imprints similar to wood. Dust with a little icing sugar.



ENJOY! If you opt for lemon & white chocolate Yule log, please do share a picture!