



BOUCHE DE NOEL

FILLING

- 10 Ounces Semisweet chocolate pieces
- ½ Cup Sugar
- ½ Cup Water
- 10 Eggs, Separated
- 1 ½ Tablespoons Vanilla

ROLL

- 1 Cup Cake Flour
- ¾ Cup Cocoa Powder
- ½ Teaspoon Salt
- 1 ½ Teaspoons Baking Powder
- 8 Eggs, Separated
- 1 ½ Cups Sugar
- 2 Teaspoons Vanilla
- Confectioners' Sugar

MOCHA BUTTER ICING

- ½ Pound Butter
- 1 Cup Confectioners' Sugar
- 4 Tablespoons Cocoa Powder
- 1 Tablespoon Instant Coffee
- Pinch of Salt
- 3 Tablespoons Cream

DIRECTIONS

1. For the filling – Melt chocolate with sugar and water in a double broiler. Stir until smooth.
2. Remove from heat and cool.
3. Beat egg yolks until thick, add to sugar chocolate mixture, then add vanilla.
4. Beat egg whites until stiff, then fold into mixture.
5. Chill to spreading consistency – about 3 to 4 hours.
6. For the roll – Sift together three times the flour, cocoa, salt and baking powder.
7. Fold in sugar 1 tablespoon at a time.
8. Beat egg yolks until thick.
9. Add Vanilla.
10. Fold in egg whites.
11. Fold in sifted dry ingredients.
12. Grease two 15 ½" x 10 ½" x 1" pans, then line with wax paper.
13. Spread batter evenly into pans then bake in a 400 degree oven for 13 minutes.
14. Turn out onto a towel sprinkled with confectioners' sugar. Quickly cut off any crisp edges, and roll up. Cool.
15. Once the rolls are cool, unroll and spread with filling, roll up again.
16. Chill several hours or overnight.
17. For the icing – Cream butter, gradually add sugar, cocoa, instant coffee, salt and enough cream to required spreading consistency.
18. Frost with mocha butter icing to resemble a log.
19. Once roll can be cut and attached to look like branches.