

# Chocolate Log

## INGREDIENTS

- 1 chocolate FLAVOUR swiss roll ( NOT chocolate covered )
- 50g margarine
- 100g icing sugar
- 2 tsp drinking chocolate or cocoa
- Suitable Christmas cake decorations
- Card & foil for the base

## UTENSILS

- 2 mixing bowls
- 1 wooden spoon
- sieve
- fork
- round-bladed knife
- measuring jug

## METHOD

1. Make a base for the log by cutting a piece of card 2cm longer & wider than the swiss roll. Cover it with foil.
2. Unwrap the roll, cut a 'branch' from it if required.
3. In one mixing bowl, sieve the icing sugar. Remove one tea-spoonful for snow.
4. In the other bowl, beat the margarine until soft.
5. Add the cocoa or the drinking chocolate to the icing sugar.
6. Put 1 spoon of icing sugar into the margarine & mix thoroughly. Repeat until all the icing sugar has been added.
7. Spread a little of the buttercream onto the base of the swiss roll & place on the board, Attach your branch in the same way.
8. Blob the rest of the buttercream over the log. Use the round-bladed knife dipped in warm water to help.
9. Make a pattern with the fork.
10. Decorate log, then sieve the snow over the top.



MERRY CHRISTMAS