

Bûche de Noël

with Meringue Mushrooms



2 Servings

What we send

- 10 oz granulated sugar
- ¼ oz cornstarch
- 5 oz self-rising flour ³
- 2 (1½ oz) unsweetened cocoa powder
- 3 oz chocolate chips ^{2,4}
- 2 (5 oz) confectioners' sugar
- 2 (4 oz) mascarpone ²

What you need

- Nonstick Cooking Spray (or neutral oil)
- 6 large eggs ¹
- vanilla
- 1 c + 1 Tbsp unsalted butter, softened ²
- milk ²

Tools

- rimmed baking sheet
- mixer with whisk attachment
- small saucepan
- microwave

Cooking tip

Use the tip of a knife to draw lines in frosting, resembling tree bark, and place meringue mushrooms on top and around cake, as desired. Enjoy!

Allergens

Egg (1), Milk (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

Enjoy!

1. Make sponge cake

Preheat oven to 375°F with a rack in the center. Oil a rimmed baking sheet, then line with parchment paper. Separate 4 large eggs; transfer yolks to a medium bowl. In the bowl of a stand mixer, combine egg whites and a pinch of salt. Use whisk attachment to mix on medium speed until soft peaks form. With mixer running, gradually add ½ cup granulated sugar until stiff peaks form.

Enjoy!

2. Bake sponge cake

Sift cornstarch, ⅓ cup flour, and 3 Tbsp cocoa powder into a 2nd medium bowl. To bowl with egg yolks, add 4 Tbsp oil; whisk to combine. Gently fold egg yolks into egg whites; fold in flour mixture. Pour batter into prepared baking sheet; spread to an even layer; dust top with 2 Tbsp cocoa powder. Bake on center rack, 7-8 minutes. Remove cake from oven. Reduce oven to 250°F.

Enjoy!

3. Make syrup & roll cake

Immediately invert cake onto a towel and dust top with 2 Tbsp powdered sugar; roll, starting from a long side, into a tight log. Set rolled cake aside to cool completely. In a small saucepan set over medium heat, combine ¼ cup each of water and granulated sugar; cook until sugar dissolves, 1-2 minutes. Stir in 2 Tbsp cocoa powder and 1 tsp vanilla. Set syrup aside until step 6.

Enjoy!

4. Make meringue mushrooms

Line baking sheet with parchment paper. Add 2 large egg whites to bowl of stand mixer; whisk until soft peaks form. With mixer running, slowly add ¼ cup granulated sugar; mix until stiff peaks form. Place meringue in a piping bag with a ¼-inch opening. Pipe 12 rounds, 1-inch wide, and 12 vertical cones, ½-inch wide and 1-1½-inches tall; use finger tip to smooth rounds and dust with cocoa powder.

Enjoy!

5. Bake meringues mushrooms

Bake meringues until firm, 70 minutes. Poke a hole in bottom of each round with tip of a paring knife. Pipe some remaining meringue in hole to glue cones to bottom of rounds. Bake meringue mushrooms to set, 10 minutes. Place 1 cup softened butter in bowl of stand mixer; whisk until fluffy. Add mascarpone, remaining powdered sugar, and 1 tsp vanilla; mix frosting until smooth. Set frosting aside.

Enjoy!

6. Assemble & finish

Microwave chocolate chips and 1 Tbsp each butter and milk in a bowl to melt. Whisk ⅓ of frosting into melted chocolate. Unroll cake on baking sheet; brush with syrup. Spread white frosting over cake; leave a 1-inch border. Roll up and chill, 1 hr. Transfer cake to a plate; slice a 3" piece on an angle, place on side of cake, and coat with chocolate frosting. Chill for 30 minutes. See cooking tip.