



Christmas Yule Log

Serves 8 - 10

Ingredients:

For Log:

1 cup + 1 tablespoon self raising flour
2 tbsp raw cocoa powder
1/2 tbsp baking powder
1/4 tsp fine salt
1/4 tsp ground cinnamon
1/3 cup soft brown sugar or coconut sugar
3 tbsp coconut oil
2 tbsp mashed banana
3/4 cup cold coffee (I made espresso and added water)
1 tsp vanilla extract

For Chocolate Frosting:

100g vegan margarine
1 tsp vanilla extract
1/4 tsp fine salt
1/4 tsp cinnamon powder
1/2 cup raw cocoa
1 cup sifted icing sugar

1 large piece of parchment paper for rolling cake
1 tbsp raw cocoa, extra
1 tbsp icing sugar, extra
Holly leaves for decorating cake

Method:

1. Preheat oven to 180C / 350F.
2. Line a 9" by 9" square pan with baking paper and spray lightly with non stick spray.
3. Sift together the flour, cocoa, baking powder salt and cinnamon into a medium sized bowl.
4. Stir in the sugar.
5. Combine oil, coffee, banana and vanilla in a separate measuring jug. Mix the wet ingredients in the measuring jug with the dry ingredients in the bowl, until just combined.
6. Pour batter into prepared pan and bake for 4 to 5 minutes till done. The edges of the cake will have pulled away from the sides of the pan.
7. Remove from oven and allow to cool for around 5 minutes. Turn out of tin onto a piece of baking paper and start rolling the cake up like a swiss roll with the paper.
8. Leave to cool completely.

Frosting Method:

1. Beat sugar, margarine and cocoa till light and fluffy
2. Beat in cinnamon, vanilla extract and salt.
3. If too runny add more cocoa powder until you are happy with the texture
4. Place in fridge to chill for 30 mins

Assemble Cake:

1. Carefully unroll the cake and remove the paper.
2. Start spreading the the frosting and rolling up the cake.
3. Spread all over the outside of the cake and score with a fork to resemble a log.
1. Combine the cocoa and icing sugar together and sift over the cake. Decorate with berries and holly.