



IN THE KIT

- Bag 1:** 65g caster sugar
- Bag 2:** 65g granulated sugar
- Bag 3:** 80g plain flour, 1 tsp baking powder
- Bag 4:** 80g icing sugar
- Bag 5:** 50g white chocolate chips
- Bag 6:** 65g dried cranberries
- Bag 7:** 5g pistachios

2 x A3 baking paper
Whisk

YOU WILL NEED

60g unsalted butter, plus extra for greasing
1 large orange
4 medium eggs
250g mascarpone

1 x 36cm baking tray

STORAGE

Store in an airtight container in the fridge, allow to come to room temperature before serving.

INGREDIENTS

Plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), icing sugar (sugar, cornflour starch), caster sugar, granulated sugar, dried sweetened cranberries (cranberries, apple juice concentrate, sugar, sunflower oil), white chocolate chips (12%) (sugar, cocoa butter, whole **milk** powder, emulsifier (**soya** lecithin), vanilla extract), pistachio kernels (**nuts**), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate), **wheat** flour, calcium, niacin, iron, thiamin).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1658kJ/396kcal
Fat	4.9g
of which saturates	2.6g
Carbohydrates	85g
of which sugars	69g
Protein	2.7g
Salt	0.59g

Allergens:

For allergens see ingredients in **bold**.

May contain: other **tree nuts**, **sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

SHARE YOUR EXPERIENCE WITH US...



@bakedincakes

Baked In Ltd.
Office 112, Slington House,
Rankine Road, Basingstoke,
Hampshire, RG24 8PH



WHITE CHOCOLATE YULE LOG



1. Grease a baking tray, and line with a piece of provided baking paper. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Melt 60g of butter and leave to one side to cool slightly. Zest and juice the orange (keeping them separate) and leave both to one side.



2. To make the sponge, separate the yolks and whites of 4 eggs. In a large bowl, beat the egg yolks with the caster sugar (**bag 1**), until smooth. In another large bowl, whisk the egg whites until foamy. Gradually add the granulated sugar (**bag 2**) to the egg whites, and whisk until soft peaks.



5. When the sponge is baked, leave to cool in the tin for precisely 10 minutes, before turning it out onto the prepared baking paper. Peel off the layer of baking paper the sponge was baked on. Starting at the short edge, slowly and gently roll the sponge and the baking paper together. Leave to one side to cool. When the roll is almost cool, prepare the icing. Remove 1 tsp of icing sugar (**bag 4**) and leave to one side.



The box and the plastic bags
in this kit are recyclable

bakedin.co.uk/sustainability



6. Briefly whisk 250g of mascarpone in a bowl. Gradually add the remaining icing sugar to the mascarpone, and whisk until smooth and thick enough to hold its shape. If the icing doesn't thicken, keep whisking. Empty the white chocolate chips (**bag 5**) into a microwave-safe bowl. Melt in the microwave in 10 second intervals, stirring between each interval until melted. Alternatively, put the white chocolate chips into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted.



3. To the egg yolks, add the cooled melted butter, the zest of the orange, 2 tbsp (30ml) of the orange juice (reserving the rest for later), and the plain flour and baking powder (**bag 3**), and mix thoroughly. Very gently fold in the egg white and sugar mixture until just combined.



4. Spread the batter evenly onto the prepared tray. Lightly tap the tray on the worktop to remove any air bubbles. Bake for 12-17 minutes or until golden brown and the top of the sponge springs back when pressed lightly with a finger. While the sponge is baking, put the second piece of provided baking paper onto a clean work surface.



7. Once cool, gently unroll the sponge. Brush the sponge with the remaining orange juice from **step 3**, and drizzle the melted white chocolate over the sponge. Spread about half of the icing on top of the white chocolate, right to the edges. Roughly chop the cranberries (**bag 6**) and sprinkle about three quarters of them over the icing. Gently re-roll the sponge, removing the baking paper as you roll. Transfer the roll to a plate or board.



8. Spread the remaining icing over the outside of the roll. Use a palette knife to create lines in the icing for a tree bark effect. Finely chop the pistachios (**bag 7**) and sprinkle down the centre of the swiss roll, along with the remaining cranberries. Lightly dust the top with the reserved icing sugar from **step 5**.



FOLLOW ALONG:

bakedin.co.uk/white-chocolate-yule-log