Raspberry & White Chocolate Ganache Yule Log

For the vanilla cake:
- 6 large eggs (separated into yolk and white)
- ¾ cup white sugar
- ⅓ cup plain flour
- 2 tsp vanilla extract
- Handful of confectioner sugar (to prevent sticking after baking)

For the white chocolate frosting and decoration:
- 7 oz white chocolate, broken into chunks
- 16 tbsp soft salted butter
- 2 cups confectioners sugar
- 1 tsp vanilla extract

Strawberry, raspberry, or cherry jam
- 7 oz dark chocolate, broken into chunks (optional, for decoration)

Instructions

For the vanilla cake:
- Preheat your oven to 350ºF.
- Line a Swiss roll tin (most are of similar size so any should work!) with greaseproof paper, leaving an overhang at the sides. This will help you lift the cake out once baked.
- In a large bowl or freestanding mixer, whisk the egg whites until thick and holding stiff peaks.
- Sprinkle half of the white sugar and keep whisking for another 1-2 until the whites are holding their peaks again. Set aside.
- In another large bowl, whisk the egg yolks and the remaining white sugar until the mixture is airy, pale and thick.
- Add the flour and vanilla to the yolk mixture and whisk for 30 seconds or until just combined.
- Loosen the yolk mixture by stirring in a big dollop of your fluffy egg white.
- Add the remaining whites in three stages, folding them in very carefully to avoid losing the air.
- Pour your fluffy cake mixture into the prepared tin and gently smooth it out.
- Bake it in the preheated oven for 20 minutes, by which point it should be risen and lightly golden.
- The scary part! Take cake out oven and lay it on a flat parchment slice on a work surface. Sprinkle some white sugar on paper to stop it sticking. Lay cake flat on paper.
- Put another layer of parchment on top of warm cake. Carefully roll the cake from shortest end to another shortest end. Let cool in a rolled roll.
For the white chocolate frosting and decoration:

- Melt your white chocolate in a heatproof bowl, either set over a pan of simmering water or in the microwave using 30 second blasts, until smooth. Set aside to cool slightly.
- In a separate bowl, beat together thoroughly the butter and half of the icing sugar until smooth and combined.
- Add the remaining icing sugar, the vanilla, and your melted white chocolate and beat vigorously for 2-3 minutes until pale and fluffy.
- To begin assembling un-roll the cake, spread a thin layer of jam all over your cooled sponge
- Spread a quarter of your fluffy white chocolate frosting over the jam layer.
- Once rolled, gently lift your cake log onto your serving plate.
- Cut 3cm (1in) off the edges of the log at an angle and press them together at one side of the cake to act almost like a broken branch.
- Evenly spread the White Chocolate Yule Log with a generous layer of the remaining frosting (you may not need it all), covering the ends as well as the branch.
- Gently draw a fork through the icing to give the frosting a wooden effect. Draw circles with the fork at the ends of the log and branch.