



Mocha Yule Log

Source: Taste of Home recipe

Step-by-step how-to with photos at
[Grateful Prayer Thankful Heart](#)

Total time: 65 minutes prep plus chilling time. 15 minutes to bake plus additional cooling time.

Servings: 12

Ingredients

- 5 large eggs, *separated*
- 1/2 cup cake flour
- 1/4 cup baking cocoa
- 1/4 teaspoon salt
- 1 cup sugar, divided
- 1/2 teaspoon cream of tartar

FILLING:

- 1-1/2 teaspoons instant coffee granules
- 1 cup heavy whipping cream
- 1/2 cup confectioners' sugar

FROSTING:

- 1/3 cup butter, softened
- 2 cups confectioners' sugar



- 1/3 cup baking cocoa
- 1 tablespoon brewed coffee, cooled
- 1-1/2 teaspoons vanilla extract
- 2 to 3 tablespoons 2% milk

Directions

Place the egg whites in a small bowl and let stand at room temperature for 30 minutes.

Preheat the oven to 350°.

Line the bottom of a greased 15 x 10 x 1-in. jelly roll pan with parchment paper and grease the paper.

Sift the flour, cocoa and salt together twice.

In a large bowl, beat egg yolks until slightly thickened. Gradually add 1/2 cup sugar, beating on high speed until thick and lemon-colored.

Fold in flour mixture.

Add the cream of tartar to the egg whites, and with clean beaters, beat on medium until soft peaks form.

Gradually add the remaining 1/2 cup sugar, 1 tablespoon at a time, beating on high after each addition until sugar is dissolved. Continue beating until soft glossy peaks form.

Fold a fourth of the egg whites into batter, then fold in the remaining egg whites.

Transfer the batter to the prepared pan and spread evenly.

Bake until the top springs back when lightly touched, 12-15 minutes (do not overbake).

Cool for 5 minutes. Invert onto a tea towel dusted lightly with cocoa.

Gently peel off the parchment paper.

Roll up the cake in the towel, jelly-roll style, starting with a short side.

Allow the cake to Cool completely on a wire rack.

For the Filling

In a bowl, dissolve the coffee granules in the cream and beat until it begins to thicken.

Add the sugar and beat until stiff peaks form.

Unroll the cake and spread the filling over the cake to within 1/2 in. of edges.

Roll up again, without the towel. Trim the ends, if desired.

Transfer the cake roll to a platter, seam side down.

Cover and refrigerate until cold.

For the frosting

Beat all of the frosting ingredients together until smooth.

Spread the frosting over the cake. Use a knife or a fork to make lines in frosting to resemble tree bark.

Refrigerate until serving.