

Chiffon Cake Bûche de Noël

Makes 1 sheet cake, enough for 1 bûche de Noël

½ pound (about 2 ¼ cups) cake flour

1 teaspoon baking powder

1/3 pound (about ¾ cup) granulated sugar

3 egg yolks

½ cup vegetable oil

½ cup orange juice

½ teaspoon vanilla extract

4 egg whites

1 batch Chocolate Buttercream Frosting (see page 000)

1 batch Meringue Mushrooms (see page 000), variegated holly (page 000), and confectioners' sugar, for decorating

1. Bake the cake: Preheat the oven to 350°F. Line an 11 x 17 cookie sheet with parchment paper and lightly coat with nonstick cooking spray.
2. Sift the cake flour, baking powder, and sugar together in a large bowl.
3. In a separate bowl, mix together the egg yolk, vegetable oil, orange juice, and vanilla extract together until combined. Working in small batches, add the dry ingredients to the wet, whisking constantly and scraping the sides of the bowl to incorporate, until all are combined.
4. In a stand mixer fitted with a whisk attachment, whip the egg whites into soft peaks. Use a spatula to fold the beaten egg whites into the mixture to just incorporate.
5. Pour the batter into the prepared baking sheet in one smooth layer, then bake until a toothpick inserted into the cake comes out with no crumbs, about 18 minutes. Transfer the pan to a wire rack and let cool to room temperature.
6. Roll the cake: Remove the cake from the pan with the parchment still attached, and place on a clean baking surface, turning the cake's short side towards you. Spread some of the buttercream frosting on the top of the cake in an even layer, leaving a 1-inch margin all around the outside of the cake. Using the parchment paper to lift and guide the cake (so you don't touch the cake directly), start rolling the cake away from you into a tight cylinder, tucking it tightly as you go and peeling off the parchment paper after each turn. Keep rolling until the entire cake is rolled up and the parchment is completely removed.



7. Frost the cake: Transfer the rolled cake seam-side down to a large platter. Cut off a small slice of cake from the bottom of the roll and place it off-center of the log (to make it look like a knot in the log). Frost the cake completely using the remaining buttercream frosting, then finish it with a pastry comb to make the frosting look like bark on the tree.
8. Decorate the cake with the meringue mushrooms and holly to resemble a log. Dust with confectioners' sugar to mimic the look of snow, then serve.

Recipe courtesy of Restaurant Associates Chef William Bednar

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