

BAKING SCHOOL

On-Demand

BÛCHE DE NOËL

BAKING A CLASSIC YULE LOG

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

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Baking School On-Demand

BÛCHE DE NOËL:
BAKING A CLASSIC YULE LOG

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TOOLS CHECKLIST

- ☐ ASSORTED MIXING BOWLS
- ☐ BAKING SHEETS
- ☐ CHEF'S KNIFE
- ☐ COOLING RACK
- ☐ DIGITAL OR CANDY THERMOMETER
- ☐ DIGITAL SCALE
- ☐ DOUBLE BOILER
- ☐ FINE MESH STRAINER
- ☐ FLEXIBLE SPATULA
- ☐ IMMERSION BLENDER
- ☐ LARGE AND SMALL OFFSET SPATULAS
- ☐ LIQUID MEASURING CUP
- ☐ MEASURING SPOONS
- ☐ MEDIUM HEAVY-BOTTOMED POT
- ☐ NONSTICK SPRAY
- ☐ OVEN MITTS
- ☐ PARING KNIFE
- ☐ PARCHMENT PAPER
- ☐ PASTRY BAGS
- ☐ PASTRY BRUSHES
- ☐ PASTRY TIPS*
- ☐ PLASTIC WRAP
- ☐ RULER
- ☐ SCISSORS
- ☐ SMALL HEAVY-BOTTOMED POT
- ☐ SMALL SIFTER
- ☐ STAND MIXER WITH WHISK ATTACHMENT OR HANDHELD MIXER
- ☐ TALL MICROWAVE-SAFE GLASS
- ☐ TIMER
- ☐ TWEEZERS
- ☐ WHISK

*YOU'LL NEED TWO OPEN TIPS (¼", ½", AND ⅝" ALL WORK WELL). A FRENCH STAR TIP IS ALSO HELPFUL FOR DECORATING.

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Lashonda Perry



Chocolate Sponge Cake

Egg whites are finicky! To ensure your egg white mixture whips up well, your bowl and tools need to be completely free of grease or fat. Make sure to wash your hands and use clean tools throughout this recipe.

INGREDIENTS

60g (½ cup) King Arthur Unbleached All-Purpose Flour
25g (5 tablespoons) Dutch-process cocoa powder
½ teaspoons baking powder
¼ teaspoon table salt
4 large eggs, separated; at room temperature
150g (¾ cup) granulated sugar, divided
1 teaspoon King Arthur Pure Vanilla Extract
66g (⅓ cup) canola oil

INSTRUCTIONS

1. Preheat the oven to 350°F. Lightly grease the bottom (but not the sides) of a 13" x 18" baking sheet with nonstick spray and place a piece of parchment on top. Leave the parchment ungreased.
2. In a medium bowl, sift together the flour, cocoa, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, whisk the egg yolks, 6 tablespoons (75g) of the sugar, and vanilla on high speed until thick, pale, and the ribbon stage is achieved, about 5 to 6 minutes. Transfer the whipped mixture to another bowl and set aside.
4. Clean the mixing bowl and then place the egg whites in the bowl. Whisk on medium speed until foamy, about 2 to 3 minutes.
5. Gradually add the remaining 6 tablespoons (75g) sugar and whip to medium-stiff peaks, about 3 to 4 minutes.
6. Using a flexible spatula, gently fold half of the egg white mixture (meringue) into the whipped yolks until almost completely combined. Then transfer that mixture to the stand mixer bowl with the remaining meringue, and gently fold until uniform.
7. Sift the dry ingredients into the bowl in several additions; once most of the surface of the batter is covered with dry ingredients, stop sifting and gently fold the dries in. Repeat sifting and folding until all the dry ingredients are incorporated.
8. Finish by drizzling the oil over the batter in two additions, folding it in after each, until fully incorporated. Pour the batter into the prepared pan and spread evenly with an offset spatula.
9. Bake the chocolate sponge cake for 10 to 12 minutes, or until the cake springs back when lightly touched.
10. Remove the cake from the oven and transfer it to a rack to cool, still in the pan. After about 5 minutes, use a thin spatula or sharp knife to release the cake from the sides of the pan. Allow the cake to continue cooling, still in the pan.
11. Once cool, place a clean piece of parchment over the top of the cake. Place an upside-down baking sheet on top of the parchment and then invert the cake. Remove the top baking sheet and carefully peel off the parchment. Replace it with clean parchment and place the upside-down baking sheet back over top. Invert the cake once more and remove the top baking sheet. The cake should now be right-side up and sandwiched between two clean pieces of parchment on a baking sheet.
12. Tightly wrap or cover the cake, sandwiched between parchment, and refrigerate until ready to assemble. The sponge can be made 1 day in advance.

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Cookie Butter Whipped Ganache

Keep an eye on your white chocolate as it melts. White chocolate tends to burn faster than dark or milk chocolate. If you choose to microwave it, reduce the length of the heating intervals as you go, starting at 30 seconds, then 20, then 15, until fully melted.

INGREDIENTS

28g (2 tablespoons) water, cold
2 teaspoons powdered gelatin
190g (1 cup plus 2 tablespoons) high-quality white chocolate, roughly chopped from bars
383g (1½ cups plus 3 tablespoons) heavy cream, divided
¼ teaspoon table salt
¼ teaspoon King Arthur Pumpkin Pie Spice
54g (3 tablespoons) Biscoff Creamy Cookie Butter Spread
½ teaspoon table salt

INSTRUCTIONS

1. Pour the cold water into a small bowl. Sprinkle the gelatin evenly over the water. Set aside for 5 to 7 minutes to allow the gelatin to thicken ("bloom"). Meanwhile, working in a double boiler or in a large microwave-safe bowl, melt the white chocolate, stirring until smooth.
2. In a small saucepan, whisk together 113g (½ cup) of the heavy cream, the salt, and pumpkin spice. Heat over medium-low until just steaming, about 2 minutes; do not boil.
3. Remove the pan from the heat, add the bloomed gelatin mixture, and whisk until it has completely melted; the mixture should be smooth and lump-free.
4. Pour the hot cream over the melted white chocolate in three additions, whisking well after each. The white chocolate may seize at first but will smooth out as you continue adding cream. Add the cookie butter and whisk until combined.
5. Blend the mixture with an immersion blender, food processor, or blender until fully emulsified, 2 to 3 minutes. The mixture will lighten in color and thicken slightly. (Alternatively, the mixture can be whisked vigorously by hand until thickened and then strained.) Whisk in the remaining 270g (1 cup plus 3 tablespoons) cold heavy cream until fully incorporated. For the smoothest texture, blend the mixture one last time for 10 to 15 seconds. Transfer the mixture to a shallow storage container.
6. Place a piece of plastic wrap on top of the ganache so that it touches the surface, then wrap the entire container well. Place it in the refrigerator to chill until completely cold, at least 6 hours and preferably overnight. (The mixture can also be made in advance and chilled for several days.)



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Swiss Meringue Mushrooms

These meringue mushrooms freeze beautifully: Break up the process of making the bûche by baking and assembling the mushrooms in advance, storing them in an airtight container, and freezing for up to 1 month.

INGREDIENTS

113g (scant ½ cup) egg whites, from 3 to 4 large eggs
173g (¾ cup plus 2 tablespoons) granulated sugar
¼ teaspoon cream of tartar
1½ teaspoons King Arthur Pure Vanilla Extract
cocoa powder, for finishing
melted semisweet chocolate, left over from tempering

INSTRUCTIONS

1. Preheat the oven to 200°F with a rack in the center and one in the lower third of the oven. Line two baking sheets with parchment or a reusable nonstick liner. Fit two pastry bags with small round tips: ¼", ½", and ⅝" all work well.
2. In the bowl of a stand mixer, whisk the egg whites and sugar to combine. Meanwhile, bring a saucepan filled with about 1" of water to a simmer. Place the bowl with the egg whites and sugar over the simmering water and then turn the heat off. Whisk the egg white mixture frequently until the sugar is dissolved and the mixture measures 161°F (and no more than 180°F) on a digital or candy thermometer, 5 to 7 minutes.
3. Transfer the bowl to the stand mixer fit with the whisk attachment, add the cream of tartar, and whip on high speed until medium-stiff peaks form, about 3 to 5 minutes.
4. Add the vanilla extract and whisk to combine, then transfer the meringue to the two prepared pastry bags. (If working with only one pastry bag, keep the remaining meringue in the mixer bowl and keep it mixing on low speed until ready to use to avoid it from setting.)
5. On one baking sheet, use the pastry bag with the smaller tip to pipe the mushroom stems: Pipe upright cylinders with a flat top, about ¾" wide and 1½" tall. (They can be piped closely together; meringue doesn't expand much in the oven.) Use a damp fingertip to smooth any peaks.
6. On the other baking sheet, use the pastry bag fit with the larger of the two tips to pipe the mushroom caps: Pipe dome-shaped rounds in various sizes ranging from ½" to 2" in diameter. Smooth any peaks.
7. Bake for about 2 to 3 hours, or until firm and dry. If the meringues are still tacky after 3 hours, turn off the oven, leaving the meringues inside, and let them dry out overnight.
8. Once the meringues are completely cooled, use a dry pastry brush or a clean finger (you can also wear gloves for this step) to brush or rub each cap and stem with cocoa powder.
9. To adhere the caps to the stems, pipe a small amount of chocolate onto the tip of a mushroom stem and then press it gently into the flat side of a mushroom cap. (For extra insurance, you can create a small hole in the cap with a toothpick, then pipe melted chocolate in and around the hole and plug it with a stem.) Position the mushroom on the baking sheet so that it's stable (turn it on its side or upside-down, if necessary) and let set until chocolate hardens. Repeat with the remaining stems and caps.
10. Store the meringue mushrooms in an airtight container for up to 2 weeks until ready to use; freeze for longer storage.

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Tempered Chocolate Bark

- **During the tempering process, you may not end up adding all the remaining "seed chocolate." Refrain from adding more once the melted chocolate reaches 80°F to 82°F.**
- **If at any point the melted chocolate becomes too cool and starts to harden, place it over the turned-off double-boiler and reheat gently, making sure the temperature of the chocolate doesn't exceed 90°F.**

INGREDIENTS

*454g (1 pound) semisweet chocolate, preferably 60% to 65% cocoa content; divided**

**Use chocolate wafers or chopped chocolate from a bar for best results.*

INSTRUCTIONS

1. Bring a double boiler filled with 1" of water to a simmer. Place 340g (2 cups) of the chocolate into the bowl of the double boiler and turn off the heat (keep it over the saucepan of hot water). Allow the chocolate to melt, stirring constantly. The chocolate should stay below 122°F to ensure proper tempering.
2. Once melted, remove the bowl from the double boiler and place it on your work surface. Stir in the remaining 114g (⅔ cup) chocolate (your "seed chocolate"), adding about a one-third of the chocolate at a time, testing the temperature occasionally: Once the mixture has cooled to 80°F to 82°F, return the bowl of chocolate to the turned-off double boiler and reheat gently until the temperature reaches 88°F to 90°F. At this point, the chocolate is tempered and ready to work with.
3. Pour about half (225g or ¾ cup) of the tempered chocolate onto a piece of parchment. Use an offset spatula to spread the chocolate into a thin, even layer, about 1/16" to ⅛" thick. Cover the remaining chocolate and save for another use, like assembling the Swiss Meringue Mushrooms and final Bûche de Noël.
4. Starting from one of the long sides, roll the parchment over the melted chocolate to form a tube about 2" to 3" in diameter; as you work, make sure that only parchment touches the chocolate, no chocolate to chocolate, or it will stick together.
5. Allow the chocolate to set, in the rolled-up tube, at cool room temperature for about 10 to 15 minutes.
6. Once the chocolate is set, unroll the tube over a parchment-lined baking sheet. Wearing gloves to avoid leaving fingerprints, break the chocolate into shards about 2" to 4" in length. Set aside until ready to use.



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Matcha Moss Sponge Cake

Lasheeda prefers culinary grade matcha powder, rather than ceremonial matcha, which is intended for drinking rather than baking.

INGREDIENTS

23g (3 tablespoons) King Arthur Unbleached All-Purpose Flour
1½ teaspoons matcha powder
1¼ teaspoons baking powder
1 large egg, at room temperature
12g (1 tablespoon) granulated sugar
32g (1½ tablespoons) honey
pinch of table salt

INSTRUCTIONS

1. In a small bowl, sift together the flour, matcha powder, and baking powder. Set aside.
2. In a medium bowl working with an electric hand mixer, beat the egg and sugar together on medium speed until very frothy, about 1½ minutes.
3. Beat in the honey and salt, then continue to mix on medium speed for an additional 30 seconds, until the mixture is frothy.
4. Using a flexible spatula, gently but quickly fold in the sifted dry ingredients until evenly combined.
5. Divide the batter evenly between two tall microwave safe cups (16-ounce pint glasses work well here), about 62g or ⅓ cup batter in each cup.
6. Microwave one cup at a time for about 45 seconds, until it has slightly more than doubled in volume, appears spongy, and springs back when pressed.
7. Remove from the microwave and immediately invert the cups onto a wire rack. Allow the cups to cool completely while inverted (about 10 to 15 minutes), then wrap well and store at room temperature until ready to use, up to 24 hours.

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For assembly

Before assembling your Bûche de Noël, choose a serving platter that's longer than your log (at least 14"). This will ensure there's enough room for the cake plus the assorted decorations that will surround it.

INGREDIENTS

Cookie Butter Whipped Ganache (page 7)
Chocolate Sponge Cake (page 6)
Tempered Chocolate Bark (page 9)
Matcha Moss Sponge Cake (page 10)
pomegranate seeds, for finishing
confectioners' sugar, for finishing
Swiss Meringue Mushrooms (page 8)
*melted semisweet chocolate, left over from tempering**

**Reheat the leftover tempered chocolate slowly, in 20-second intervals in the microwave to ensure it stays tempered.*

INSTRUCTIONS

1. About 30 minutes before you're ready to assemble the bûche, place the bowl of a stand mixer and the whisk attachment (or a large mixing bowl and the beater attachments for a hand mixer) in the freezer to chill.
2. Transfer the cookie butter ganache to the chilled bowl and whisk on medium-low speed for 1 to 2 minutes, until the ganache is smooth and holds medium peaks.
3. Fit a pastry bag with a French star tip and fill it with about ½ cup of the whipped ganache. Set aside to use for decoration.
4. Unwrap the prepared chocolate sponge cake and remove the top piece of parchment; use the bottom piece of parchment to place the cake on a clean work surface, still on the parchment.
5. Transfer the remaining ganache onto the cake and spread into an even layer.
6. Starting from one of the long ends, roll up the cake, using the parchment to guide the roll. Roll tightly but gently, avoiding cracks if possible. Wrap the rolled-up cake tightly in parchment and place it seam-side down on a baking sheet.
7. Transfer the baking sheet with the cake to the refrigerator to chill for at least 30 minutes (and up to 8 hours, well-wrapped) to firm up. Alternatively, place the baking sheet with the cake in the freezer for 20 minutes to chill.
8. While the cake chills, prepare the additional components: Gather the shards of tempered chocolate bark, tear the matcha moss into pieces of your desired size, assemble the mushrooms if necessary, and peel the pomegranate (if using seeds from the whole fruit).
9. Once the cake is chilled, remove it from the refrigerator or freezer, unwrap, and use a hot, dry chef's knife to trim a thin slice off both ends of the roll to reveal a clean spiral.
10. Cut two 3" to 4"-long pieces off the log, slicing on a sharp diagonal; these will become the branches.
11. Transfer the log to a serving platter. (Use a few dollops of the reserved whipped ganache to adhere the cake to the platter.) Use additional ganache to attach one of the short pieces of cake to the side of the log and the other on top to create two branches.
12. Brush or pipe melted chocolate onto one of the tempered chocolate shards, then adhere it to the surface of the log, including the branch. Repeat with remaining shards and melted chocolate until the entire log is covered. At this point, the assembled log can be covered and stored in the refrigerator overnight, if desired.
13. Lightly dust the Bûche de Noël with confectioners' sugar, decorate with the moss, then use the melted chocolate or reserved ganache to attach the mushrooms. Garnish with the pomegranate seeds as desired. (Placing some of the decoration around the base of the log and some on top creates a beautiful scene.)
14. For best results, serve the fully assembled cake within a couple of hours. Make clean slices by letting a sharp chef's knife rest in a container of hot water to warm up, then dry the knife, and slice the cake slowly. (The heat from the knife will slice easily through the tempered chocolate bark.) Garnish each plated slice with an extra mushroom, a patch of matcha moss, a dollop or piped star of ganache, and a few additional pomegranate seeds, as desired.



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