



Bûche de Noël

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

INGREDIENTS *(total amount needed for the class)*

- King Arthur Unbleached All-Purpose Flour: 60g (½ cup)
- Sugar: 400g (2 cups)
- Unsweetened cocoa powder: 32g (¼ cup+ 2 tablespoons)
- Salt: ¼ teaspoon
- Baking powder: 1 teaspoon
- Baking soda: ¼ teaspoon
- Espresso powder: 1 ½ teaspoons
- Vanilla extract: 2 teaspoons
- Vegetable oil: 75g (¼ cup+ 2 tablespoons)
- Semi-sweet or dark chocolate: 107g (¾ cup)
- Eggs: 6, large, at room temperature, plus a couple extra in case of breakage**
- Unsalted butter: 255g (1 cup+ 2 tablespoons), at room temperature**
- Fresh cranberries: 50g (½ cup)
- Fresh rosemary: 3 stalks
- Water: 119g (½ cup), plus more for double boiler

EQUIPMENT

- Scale (preferred) or measuring cup set
- Measuring spoons
- Liquid measuring cup
- Stand or hand mixer with whisk attachment, required
- Mixing bowls, assorted sizes
- Pot, large enough to hold mixing bowl for a double boiler
- Small offset spatula (optional)
- Bench scraper and bowl scraper
- Whisk
- Silicone spatula
- Thermometer (recommended)
- Piping bags or zip top bag
- Medium size plain piping tip
- Plastic wrap
- Parchment paper
- Scissors
- Baking sheet with rim (13"x18"x¾")
- Non-stick pan spray
- Sifter
- Serving platter or cardboard cake round at least 10" in diameter

Chiffon Chocolate Cake for Bûche de Noël

YIELD: ONE CAKE

INGREDIENTS

- 2 large egg yolks
- 99g (½ cup) sugar
- 75g (¼ cup+ 2 tablespoons) vegetable oil
- 59g (¼ cup) water
- 1/2 teaspoon vanilla extract
- 60g (½ cup) King Arthur Unbleached All-Purpose Flour
- 32g (¼ cup+ 2 tablespoons) cocoa powder
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ⅛ teaspoon salt
- 3 large egg whites
- 50g (¼ cup) sugar

DIRECTIONS

1. Preheat oven to 350°F. Line a half sheet pan with parchment paper (cut parchment paper so that it will lay flat in the pan) and spray the sides of the pan and the parchment with nonstick spray. Set aside.
2. Carefully separate the eggs. Place all 3 egg whites in a clean stand mixer bowl and 2 of the egg yolks in a separate medium bowl. It is crucial for the success of the meringue to not have any yolk in the egg whites.
3. Whisk egg yolks, 99g of sugar, oil, water, and vanilla until thoroughly combined. Sift the flour, cocoa, baking powder, baking soda, and salt into the egg yolk mixture and whisk until just combined. Set aside.
4. Whip the egg whites and 50g of sugar to medium peaks on medium-high speed. Meringue should be very fluffy and glossy.
5. Using a spatula, fold ⅓ of the egg whites into the chocolate mixture to lighten, then gently fold in the remaining whites, just until incorporated.
6. Pour the batter into the prepared pan and level the batter using an off-set spatula. The batter layer will be thin.
7. Bake until the edges of the cake pull away from the pan and the cake springs back when lightly pressed in the center, about 10 to 15 minutes. Remove cake from the oven and cool completely in the pan.

Mocha Buttercream for Bûche de Noël

YIELD: ABOUT 600g (3 CUPS); ENOUGH TO FILL AND FROST ONE BÛCHE DE NOËL _____

INGREDIENTS

- 3 large egg whites
 - 149g ($\frac{3}{4}$ cup) sugar
 - $\frac{1}{8}$ teaspoon salt
 - 255g (1 cup + 2 tablespoons) unsalted butter, at room temperature
 - 1 $\frac{1}{2}$ teaspoons espresso powder
 - 1 $\frac{1}{2}$ teaspoons vanilla extract
 - 107g ($\frac{2}{3}$ cup) semi-sweet or dark chocolate, melted and cooled to room temperature
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DIRECTIONS

1. Place the egg whites, sugar, and salt in the bowl of a stand mixer over a pot of simmering water.
2. Whisk the mixture gently and constantly until the egg whites are hot (about 161°F) and the sugar is dissolved, about 3 to 5 minutes.
3. Remove the bowl from the heat and transfer to the mixer fitted with a whisk attachment.
4. Beat the mixture until thick and glossy. If using carton egg whites, the mixture may not increase in volume very much. Continue to whip until the mixture is slightly warm to the touch.
5. Add the butter, a little at a time, while mixing on medium-high speed until the buttercream is smooth and spreadable.
6. Dissolve the espresso powder in the vanilla, then add it to the buttercream along with the melted chocolate.
7. Store the buttercream, covered, at room temperature until ready to assemble the Bûche de Noël. The buttercream may also be stored in the refrigerator up to one week or frozen up to three months. Allow the buttercream to come to room temperature before using. To use buttercream that has been previously refrigerated or frozen, mix the room temperature buttercream on medium speed in a stand mixer with the paddle attachment while gently heating the bottom and sides of the bowl until the buttercream is glossy and smooth.

BUTTERCREAM TROUBLESHOOTING TIPS

1. If you've beaten the buttercream for 5 minutes after the last addition of butter and it's still too soft and runny:

The meringue may have been too warm when incorporating the butter. Try chilling the bowl in the refrigerator or freezer for 5 to 10 minutes and then beat again. Repeat this process until the buttercream is smooth and the correct consistency.

2. If you've beaten the buttercream for 5 minutes after the last addition of butter and it resembles cottage cheese:

The butter or the meringue may have been too cold when incorporating the butter. With the mixer running, gently heat the bottom and sides of the bowl with a hair dryer until the buttercream around the edges just starts to melt. Continue mixing until the buttercream is smooth and creamy. Alternatively, remove the bowl from the mixer, place it over a double boiler for a few seconds, then return it to the mixer, mixing until it is smooth and the correct consistency. Repeat as necessary until you obtain the correct consistency.

3. If you've refrigerated or frozen the buttercream and it's still solid:

Allow the buttercream to sit out at room temperature a few hours or overnight, until the buttercream is room temperature. Place the buttercream in the bowl of an electric mixer fitted with the paddle attachment. With the mixer running, gently heat the bottom and sides of the bowl with a hair dryer until the buttercream around the edges just starts to melt. Continue mixing and heating until the buttercream is smooth and creamy. Alternatively, place the mixer bowl over a water bath until the edges of the buttercream just start to melt, then return the bowl to the mixer and beat on medium speed until the buttercream is smooth and creamy. Repeat the process of heating and beating, as needed, to reach the correct consistency.

Sugared Cranberries and Rosemary

INGREDIENTS

- 50g (*¼ cup*) sugar
 - 30g (*⅓ cup*) water
 - 50g (*½ cup*) fresh cranberries
 - 3 stalks rosemary
 - 50g (*¼ cup*) sugar
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DIRECTIONS

1. Combine 50 grams of sugar and the water in a small pot over medium-low heat. Gently stir the mixture until the sugar is completely dissolved.
2. Place the cranberries into the syrup and coat thoroughly. Using a heat proof slotted spoon, carefully remove the cranberries, allowing the excess syrup to drip off. Place them on a parchment lined sheet pan. Allow to cool briefly.
3. Sprinkle 25 grams of sugar onto the cranberries. Gently roll the cranberries in the sugar.
4. Repeat the process with the rosemary with the remaining 25 grams of sugar.
5. Allow the cranberries and rosemary to sit in the sugar and dry, about 1 to 2 hours. Store uncovered, at room temperature for up to 2 days. Do not refrigerate or freeze.

Bûche de Noël Assembly

YIELD: ONE BÛCHE DE NOËL

INGREDIENTS

- 1 batch *Chocolate Chiffon Cake*
 - 1 batch *Mocha Buttercream*
 - Sugared Cranberries*
 - Sugared Rosemary*
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DIRECTIONS

1. Place the chocolate cake on the work surface with the short side directly in front of you.
2. Evenly spread about $\frac{1}{3}$ of the buttercream over the surface of the cake to the edge of three of the sides, leaving about a 1" border along the side farthest away from you.
3. Using the parchment paper for assistance, roll up the cake away from you, completely enclosing the filling. If the cake is sticking to the parchment, use a bench scraper or knife to separate the cake from the parchment.
4. Using a paring knife, make one or two slices on the diagonal on one or both ends of the cake. Transfer the log onto a serving platter.
5. To assemble, place the cut pieces on the side of the log as "branches" or on the top as a "knot".
6. Frost the cake with the remaining buttercream. Use a fork or small offset spatula to create a bark pattern.
7. Garnish the cake as desired with sugared cranberries and rosemary. The Bûche de Noël is best served at room temperature.
8. Store the Bûche de Noël, covered, at room temperature for up to two days or refrigerate up to four days. The frosted log, without the decorations, may be frozen for up to three months. Thaw the cake to room temperature before decorating and serving.