



Buche De Noel

READY IN



45 min.

SERVINGS



10

CALORIES



358 kcal

SIDE DISH

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.3 cup butter
- ☐ 10 servings candied cherries
- ☐ 0.3 cup cocoa
- ☐ 4 eggs
- ☐ 0.8 cup flour all-purpose
- ☐ 1 tablespoon coffee granule instant
- ☐ 2 tablespoons powdered sugar
- ☐ 2.3 cups powdered sugar sifted

- ☐ 0.3 teaspoon salt
- ☐ 1 Dash salt
- ☐ 0.8 cup sugar
- ☐ 2 cups whipped cream sweetened
- ☐ 3 ounce chocolate unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup water boiling

Equipment

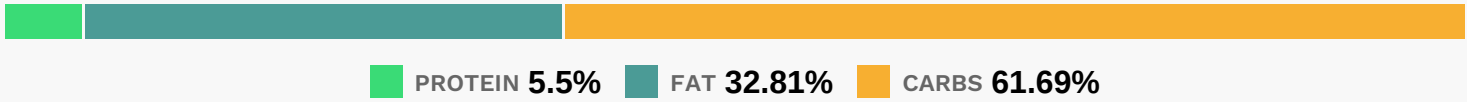
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ double boiler
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Grease a 15- x 10- x 1-inch jellyroll pan; line with waxed paper and grease lightly.
- ☐ Combine first 3 ingredients; beat at medium speed of electric mixer. Gradually add 3 / 4 cup sugar, beating until thick and light colored. Fold in flour, cocoa, and vanilla.
- ☐ Spread mixture evenly into prepared pan.
- ☐ Bake at 400 for 13 minutes or until surface springs back when gently pressed.
- ☐ Sift 2 to 3 tablespoons powdered sugar in a 15- x 10-inch rectangle on a linen towel. Turn cake out onto sugar; remove waxed paper from cake. Trim crisp edges, if necessary. Starting with the short end, carefully roll cake and towel, jellyroll fashion. Cool thoroughly on wire rack. Unroll and remove towel; spread with whipped cream, and re-roll. Chill.
- ☐ Dissolve coffee granules in boiling water; stir well, and set aside.
- ☐ Melt chocolate in top of a double boiler; add butter, coffee mixture, and salt, stirring until smooth. Cool to lukewarm. Stir in about 2 1/2 cups sifted powdered sugar to make a spreading consistency.

- ☐
- Spread frosting evenly over cake. Mark with spatula or tines of a fork to resemble bark of a tree.
- ☐
- Garnish with candied cherries. Refrigerate until serving time.
- ☐
- Note: In photograph shown, we used bay leaves, pomegranate seeds, and grated chocolate as rustic garnishes.

Nutrition Facts



Properties

Glycemic Index:29.21, Glycemic Load:16.55, Inflammation Score:-5, Nutrition Score:7.7386956270784%

Flavonoids

Catechin: 6.86mg, Catechin: 6.86mg, Catechin: 6.86mg, Catechin: 6.86mg Epicatechin: 16.29mg, Epicatechin: 16.29mg, Epicatechin: 16.29mg, Epicatechin: 16.29mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

Nutrients (% of daily need)

Calories: 357.52kcal (17.88%), Fat: 13.8g (21.23%), Saturated Fat: 6.1g (38.12%), Carbohydrates: 58.36g (19.45%), Net Carbohydrates: 55.89g (20.32%), Sugar: 45.6g (50.67%), Cholesterol: 74.59mg (24.86%), Sodium: 177.32mg (7.71%), Alcohol: 0.14g (100%), Alcohol %: 0.16% (100%), Caffeine: 27.45mg (9.15%), Protein: 5.2g (10.41%), Manganese: 0.52mg (25.87%), Copper: 0.39mg (19.46%), Iron: 2.61mg (14.49%), Selenium: 10.08µg (14.4%), Magnesium: 46.05mg (11.51%), Phosphorus: 114.87mg (11.49%), Fiber: 2.47g (9.88%), Vitamin B2: 0.16mg (9.39%), Zinc: 1.31mg (8.73%), Vitamin A: 380.23IU (7.6%), Folate: 28.91µg (7.23%), Vitamin B1: 0.1mg (6.66%), Calcium: 55.52mg (5.55%), Potassium: 176.87mg (5.05%), Vitamin B3: 0.88mg (4.41%), Vitamin B5: 0.37mg (3.73%), Vitamin B12: 0.2µg (3.29%), Vitamin E: 0.48mg (3.2%), Vitamin D: 0.4µg (2.67%), Vitamin B6: 0.04mg (2.23%), Vitamin K: 1.2µg (1.14%)