



## Bûche de Noël with Buttercream Frosting

READY IN



85 min.

SERVINGS



10

CALORIES



413 kcal

SIDE DISH

### Ingredients

- 3 eggs
- 1 cup granulated sugar
- 0.3 cup water
- 1 teaspoon vanilla
- 0.8 cup flour all-purpose
- 1 teaspoon double-acting baking powder
- 0.3 teaspoon salt
- 1 cup whipping cream
- 2 tablespoons granulated sugar

- 1.5 teaspoons coffee instant
- 0.3 cup cocoa powder unsweetened
- 0.3 cup butter softened
- 2 cups powdered sugar
- 1.5 teaspoons vanilla
- 1 tablespoons water hot
- 0.5 cup pistachios green chopped

## Equipment

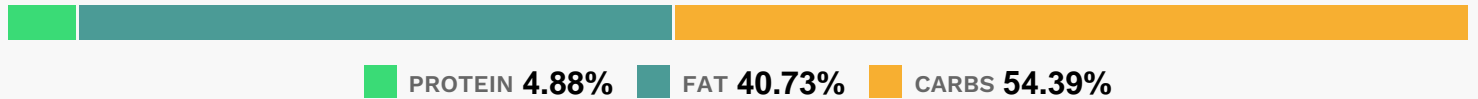
- bowl
- frying pan
- baking paper
- oven
- wire rack
- hand mixer
- toothpicks
- aluminum foil

## Directions

- Heat oven to 375°F. Line 15x10x1-inch pan with foil or cooking parchment paper; grease with shortening or spray with cooking spray. In small bowl, beat eggs with electric mixer on high speed about 5 minutes or until very thick and lemon colored.
- Pour eggs into large bowl; gradually beat in 1 cup granulated sugar. Beat in 1/3 cup water and the vanilla on low speed. Gradually add flour, baking powder and salt, beating just until batter is smooth.
- Pour into pan, spreading batter to corners.
- Bake 12 to 15 minutes or until toothpick inserted in center comes out clean. Immediately loosen cake from edges of pan; invert onto towel generously sprinkled with powdered sugar. Carefully remove foil. Trim off stiff edges of cake if necessary. While hot, carefully roll cake and towel from narrow end. Cool on cooling rack at least 30 minutes.

- In chilled medium bowl, beat all filling ingredients on high speed until stiff. Unroll cake; remove towel.
- Spread filling over cake.
- Roll up cake.
- In medium bowl, beat cocoa and butter on low speed until thoroughly mixed. Beat in powdered sugar until mixed. Beat in vanilla and enough of the hot water until frosting is smooth and spreadable.
- For tree stump, cut off a 2-inch diagonal slice from one end of cake. Attach stump to one long side using 1 tablespoon frosting. Frost cake with remaining frosting. With tines of fork, make strokes in frosting to look like tree bark.
- Garnish with nuts.

## Nutrition Facts



### Properties

Glycemic Index:32.52, Glycemic Load:21.1, Inflammation Score:-5, Nutrition Score:6.7552174277928%

### Flavonoids

Cyanidin: 0.45mg, Cyanidin: 0.45mg, Cyanidin: 0.45mg, Cyanidin: 0.45mg Catechin: 2.08mg, Catechin: 2.08mg, Catechin: 2.08mg, Catechin: 2.08mg Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg Epicatechin: 5.68mg, Epicatechin: 5.68mg, Epicatechin: 5.68mg, Epicatechin: 5.68mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg Quercetin: 0.38mg, Quercetin: 0.38mg, Quercetin: 0.38mg, Quercetin: 0.38mg

### Nutrients (% of daily need)

Calories: 412.65kcal (20.63%), Fat: 19.29g (29.67%), Saturated Fat: 7.74g (48.37%), Carbohydrates: 57.96g (19.32%), Net Carbohydrates: 56.01g (20.37%), Sugar: 47.24g (52.49%), Cholesterol: 76mg (25.33%), Sodium: 199.23mg (8.66%), Alcohol: 0.34g (100%), Alcohol %: 0.36% (100%), Caffeine: 11.3mg (3.77%), Protein: 5.2g (10.41%), Vitamin A: 717.32IU (14.35%), Selenium: 9.08µg (12.98%), Manganese: 0.26mg (12.93%), Phosphorus: 112.26mg (11.23%), Copper: 0.22mg (11%), Vitamin B2: 0.18mg (10.64%), Vitamin B1: 0.14mg (9.35%), Iron: 1.41mg (7.82%), Fiber: 1.95g (7.79%), Vitamin B6: 0.14mg (7.19%), Folate: 28.44µg (7.11%), Magnesium: 28.1mg (7.02%), Calcium: 61.51mg (6.15%), Vitamin E: 0.74mg (4.95%), Potassium: 168.46mg (4.81%), Vitamin D: 0.64µg (4.3%), Zinc: 0.63mg (4.21%), Vitamin B3: 0.77mg (3.85%), Vitamin B5: 0.35mg (3.5%), Vitamin B12: 0.16µg (2.72%)