



Chocolate Bûche de Noël

READY IN



72 min.

SERVINGS



10

CALORIES



603 kcal

SIDE DISH

Ingredients

- ☐ 0.3 cup confectioners' sugar
- ☐ 2 cups confectioners' sugar sifted
- ☐ 4 ounces cream cheese at room temperature
- ☐ 6 large eggs separated
- ☐ 0.3 cup flour all-purpose
- ☐ 1 tablespoon orange juice fresh
- ☐ 2 tablespoons orange juice fresh
- ☐ 3 tablespoons orange juice fresh
- ☐ 1 tablespoon orange zest grated

- ☐ 2 teaspoons orange zest grated
- ☐ 1 pinch salt
- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 0.8 cup sugar
- ☐ 8 tablespoons butter unsalted at room temperature
- ☐ 12 tablespoons butter unsalted at room temperature
- ☐ 0.3 cup cocoa unsweetened
- ☐ 3 tablespoons cocoa unsweetened

Equipment

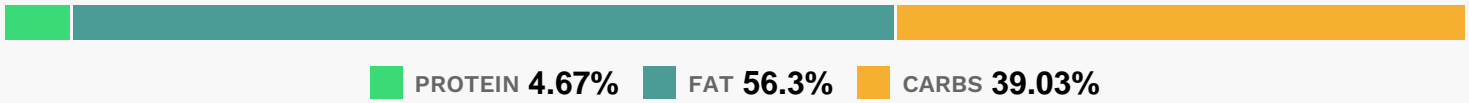
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ kitchen towels

Directions

- ☐ Make cake: Preheat oven to 325F. Mist a 12-by-17-inch rimmed baking sheet with cooking spray; line with parchment. Sift cocoa and flour together in a small bowl.
- ☐ Beat yolks and zest until thick, 8 minutes. In a separate bowl, beat egg whites until fluffy.
- ☐ Add sugar; beat until glossy and stiff. Fold 1/4 of whites into yolks, then fold in remaining whites. Fold in juice and flour mixture. Do not overmix.
- ☐ Pour batter into pan; spread.
- ☐ Bake until cake springs back when touched, 12 minutes.
- ☐ Sift enough cocoa onto a large kitchen towel to cover it. Invert warm cake onto towel. Carefully peel off parchment. Starting at long end and using towel as a guide, roll up cake and towel.
- ☐ Transfer roll, seam side down, to wire rack.

- ☐ Make filling: Beat cream cheese, butter, juice and zest until creamy. Gradually beat in sugar and salt. Cover; chill until firm but spreadable, 40 minutes.
- ☐ Make frosting: Melt chocolate; cool to room temperature.
- ☐ Mix cocoa, juice and 1 Tbsp. hot water. Beat butter, sugar and salt until fluffy.
- ☐ Mix in chocolate, then cocoa mixture.
- ☐ Assemble cake: Unroll cake; remove towel. Reserve 2 T bsp. filling.
- ☐ Spread remaining filling over cake. Reroll cake. Cover with towel and chill, seam side down, until filling is set, about 30 minutes.
- ☐ Cut cake on a diagonal; removing a 3-inch piece from each end for branches.
- ☐ Spread 1 T bsp. of filling on each piece; press against long side of cake at opposite ends. Frost cake. Draw lines with a fork to resemble bark. Draw circles on branches to look like rings. Chill.
- ☐ Remove cake from refrigerator 1 hour before serving. Sift confectioners' sugar over cake, if desired.

Nutrition Facts



Properties

Glycemic Index:32.81, Glycemic Load:12.91, Inflammation Score:-6, Nutrition Score:10.527826205544%

Flavonoids

Catechin: 2.37mg, Catechin: 2.37mg, Catechin: 2.37mg, Catechin: 2.37mg Epicatechin: 7.17mg, Epicatechin: 7.17mg, Epicatechin: 7.17mg, Epicatechin: 7.17mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.22mg, Hesperetin: 1.22mg, Hesperetin: 1.22mg, Hesperetin: 1.22mg Naringenin: 0.22mg, Naringenin: 0.22mg, Naringenin: 0.22mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.39mg, Quercetin: 0.39mg, Quercetin: 0.39mg, Quercetin: 0.39mg

Nutrients (% of daily need)

Calories: 602.7kcal (30.14%), Fat: 38.75g (59.62%), Saturated Fat: 22.91g (143.2%), Carbohydrates: 60.44g (20.15%), Net Carbohydrates: 57.07g (20.75%), Sugar: 51.19g (56.87%), Cholesterol: 184.61mg (61.54%), Sodium: 89.08mg (3.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 27.9mg (9.3%), Protein: 7.23g (14.46%), Manganese: 0.48mg (23.79%), Copper: 0.46mg (23.12%), Vitamin A: 1049.95IU (21%), Selenium: 14.22µg (20.32%), Phosphorus: 169.33mg (16.93%), Magnesium: 65.34mg (16.33%), Iron: 2.68mg (14.89%), Fiber: 3.38g (13.5%), Vitamin B2: 0.22mg (12.94%), Zinc: 1.35mg (9.01%), Vitamin E: 1.21mg (8.05%), Vitamin C: 6.46mg (7.83%), Potassium: 273.87mg (7.82%), Vitamin D: 1.02µg (6.8%), Vitamin B5: 0.67mg (6.71%), Folate: 26.21µg (6.55%),

Vitamin B12: 0.38µg (6.34%), Calcium: 56.88mg (5.69%), Vitamin B1: 0.06mg (4.07%), Vitamin B6: 0.08mg (3.87%),
Vitamin K: 4.03µg (3.84%), Vitamin B3: 0.55mg (2.74%)