



Festive Yule Log "Cake"

READY IN



750 min.

SERVINGS



14

CALORIES



319 kcal

DESSERT

Ingredients

- 1 oz baker's chocolate white
- 0.3 cup butter softened
- 8 oz philadelphia cream cheese softened
- 14 graham crackers (28 squares)
- 3.4 oz jell-o vanilla flavor pudding instant
- 1 cup milk cold
- 1.5 cups powdered sugar
- 0.3 cup raspberries fresh
- 4 oz baker's semi-sweet chocolate cooled divided melted

- 5 vanilla wafers
- 1.5 cups cool whip whipped topping thawed

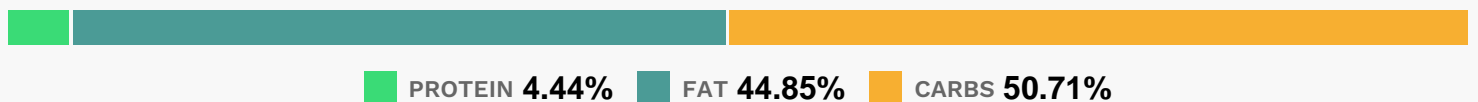
Equipment

- bowl
- whisk
- blender

Directions

- Pipe small amount of semi-sweet chocolate into spiral design on wafers; refrigerate until ready to use. Beat cream cheese and butter in large bowl with mixer until well blended.
- Add remaining melted chocolate; mix well. Gradually beat in sugar until light and fluffy.
- Beat pudding mix and milk in medium bowl with whisk 2 min. Stir in COOL WHIP.
- Spread 1 rounded Tbsp. pudding mixture onto 1 graham square; cover with second graham square.
- Spread top with 1 rounded Tbsp. pudding mixture. Repeat with remaining graham squares and pudding mixture to form 12-inch loaf. Stand on edge on platter; frost with cream cheese mixture to resemble log.
- Run tines of fork over dessert to resemble tree bark. Refrigerate overnight. Meanwhile, make curls from white chocolate (see Tip); refrigerate until ready to use. Decorate with wafers, chocolate curls and raspberries.
- Cut into diagonal slices to serve.

Nutrition Facts



Properties

Glycemic Index:25.86, Glycemic Load:10.14, Inflammation Score:-3, Nutrition Score:4.230000016482%

Flavonoids

Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin:

0.03mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 318.52kcal (15.93%), Fat: 16.04g (24.67%), Saturated Fat: 9.11g (56.95%), Carbohydrates: 40.81g (13.6%), Net Carbohydrates: 39.47g (14.35%), Sugar: 29.54g (32.83%), Cholesterol: 28.26mg (9.42%), Sodium: 236.84mg (10.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.97mg (2.32%), Protein: 3.57g (7.14%), Phosphorus: 96.42mg (9.64%), Vitamin B2: 0.12mg (7.19%), Vitamin A: 358.41IU (7.17%), Magnesium: 27.42mg (6.86%), Calcium: 64.95mg (6.49%), Iron: 1.15mg (6.39%), Manganese: 0.13mg (6.27%), Copper: 0.11mg (5.73%), Fiber: 1.34g (5.35%), Zinc: 0.68mg (4.51%), Selenium: 2.87µg (4.1%), Vitamin B1: 0.06mg (4.05%), Potassium: 139.78mg (3.99%), Vitamin B3: 0.72mg (3.62%), Vitamin B12: 0.18µg (2.98%), Folate: 10.74µg (2.68%), Vitamin E: 0.37mg (2.45%), Vitamin B5: 0.21mg (2.05%), Vitamin B6: 0.04mg (2.02%), Vitamin K: 1.87µg (1.78%), Vitamin D: 0.19µg (1.28%)