



Super-Quick Mocha Yule Log

READY IN



45 min.

SERVINGS



10

CALORIES



325 kcal

DESSERT

Ingredients

- ☐ 9 ounce chocolate wafers such as nabisco famous
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 2 cups cup heavy whipping cream chilled
- ☐ 2 teaspoons espresso powder instant
- ☐ 0.5 cup powdered sugar for garnish
- ☐ 1 teaspoon vanilla extract
- ☐ 8 vanilla wafers

Equipment

- ☐ bowl
- ☐ blender
- ☐ spatula

Directions

- ☐ Sift 1/2 cup powdered sugar, cocoa powder, and espresso powder into small bowl. Using electric mixer, beat cream and vanilla in large bowl until soft peaks form.
- ☐ Add cocoa mixture and beat until stiff peaks form.
- ☐ Spread 1 side of 1 chocolate wafer with 1 rounded teaspoonful mocha cream; top with another wafer. Continue layering wafers and mocha cream for stack of 5 cookies.
- ☐ Place stack on its side on long platter. Repeat making stacks with remaining wafers and some of mocha cream; form log on platter by attaching stacks with mocha cream. Using offset spatula or rubber spatula, spread remaining mocha cream over outside of log to coat. Cover; chill at least 2 hours. DO AHEAD: Can be made 1 day ahead. Keep chilled.
- ☐ Place platter with yule log on work surface. Using fork, gently pull tines of fork along length of frosting on log to create design resembling tree bark. Sift powdered sugar over log to resemble snow. Arrange meringue cookies or Meringue Mushrooms along sides of log.
- ☐ Cut log on diagonal into thick slices.
- ☐ Serve immediately.
- ☐ Bon Appétit

Nutrition Facts



PROTEIN 4.38% **FAT 58.85%** **CARBS 36.77%**

Properties

Glycemic Index:12.65, Glycemic Load:11.4, Inflammation Score:-5, Nutrition Score:5.5013043608354%

Flavonoids

Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

Nutrients (% of daily need)

Calories: 324.59kcal (16.23%), Fat: 21.94g (33.75%), Saturated Fat: 12.48g (77.98%), Carbohydrates: 30.84g (10.28%), Net Carbohydrates: 29.11g (10.59%), Sugar: 18.41g (20.45%), Cholesterol: 54.35mg (18.12%), Sodium: 180.81mg (7.86%), Alcohol: 0.14g (100%), Alcohol %: 0.2% (100%), Caffeine: 13.78mg (4.59%), Protein: 3.67g (7.35%), Vitamin A: 702.78IU (14.06%), Manganese: 0.27mg (13.26%), Vitamin B2: 0.18mg (10.31%), Copper: 0.21mg (10.29%), Phosphorus: 79.71mg (7.97%), Iron: 1.38mg (7.68%), Magnesium: 28.29mg (7.07%), Fiber: 1.73g (6.92%), Vitamin B1: 0.08mg (5.55%), Vitamin D: 0.76µg (5.08%), Vitamin B3: 0.99mg (4.95%), Folate: 18.81µg (4.7%), Selenium: 3.25µg (4.64%), Calcium: 42.46mg (4.25%), Vitamin E: 0.62mg (4.16%), Potassium: 143.3mg (4.09%), Zinc: 0.54mg (3.6%), Vitamin B5: 0.22mg (2.24%), Vitamin K: 2.19µg (2.09%), Vitamin B12: 0.1µg (1.65%), Vitamin B6: 0.03mg (1.62%)