

# Bûche de Noël (Yule Log) ★★★★★

Bûche de Noël (also known as a Yule Log) with an espresso-mascarpone filling and chocolate ganache icing. A gorgeous holiday dessert!

**Course** Dessert    **Cuisine** American    **Prep Time** 1 hr  
**Cook Time** 10 mins    **Chilling time** 1 hr    **Total Time** 2 hrs 10 mins  
**Servings** 10 servings    **Calories** 644    **Author** [Michelle](#)



## Ingredients

### For the Dark Chocolate Ganache:

- $\frac{3}{4}$  cup heavy cream
- 2 tablespoons unsalted butter
- 6 ounces semisweet chocolate or bittersweet chocolate chopped

### For the Espresso-Mascarpone Cream Filling:

- $\frac{1}{2}$  cup heavy cream
- 2 teaspoons espresso powder
- 6 tablespoons powdered sugar
- 16 ounces mascarpone cheese (2 cups)

### For the Cake:

- $\frac{1}{4}$  cup all-purpose flour plus more for dusting baking sheet
- 6 ounces bittersweet chocolate or semisweet chocolate finely chopped
- 2 tablespoons cold unsalted butter cut into two pieces
- 2 tablespoons cold water
- $\frac{1}{4}$  cup Dutch-processed cocoa powder sifted, plus more for unmolding
- $\frac{1}{8}$  teaspoon salt
- 6 eggs separated, at room temperature
- $\frac{1}{3}$  cup granulated sugar
- 1 teaspoon vanilla extract
- $\frac{1}{8}$  teaspoon cream of tartar

## Instructions

1. **Make the Dark Chocolate Ganache:** Microwave the heavy cream and butter in measuring cup on high for  $1\frac{1}{2}$  minutes. Place the chopped chocolate in the bowl of food processor. With the machine running, gradually add the hot cream mixture through the

feed tube and process until smooth and thickened, about 3 minutes. Transfer the ganache to medium bowl and let stand at room temperature for 1 hour, or until spreadable (the ganache should have the consistency of soft icing).

2. **Make the Espresso-Mascarpone Cream Filling:** Bring the heavy cream to a simmer in a small saucepan over high heat. Remove from the heat and whisk in the espresso and powdered sugar until dissolved; cool slightly. With a rubber spatula, beat the mascarpone in a medium bowl until softened. Gently whisk in the cooled cream mixture until combined. Cover with plastic wrap and refrigerate until ready to use.
3. **Make the Cake:** Adjust oven rack to upper-middle position and heat oven to 400 degrees F. Spray a 12x18-inch rimmed baking sheet with nonstick cooking spray, cover pan bottom with parchment paper and spray parchment with nonstick cooking spray; dust baking sheet with flour, tapping out excess.
4. Bring 2 inches of water to a simmer in a small saucepan over medium heat. Combine the chocolate, butter, and water in a small heatproof bowl and cover tightly with plastic wrap. Set the bowl over the pan of simmering water, reduce the heat to medium-low, and heat until the butter is almost completely melted and chocolate pieces are glossy, have lost definition, and are fully melted around edges, about 15 minutes. (Do not stir or let the water in the saucepan come to boil.) Remove the bowl from heat, unwrap, and stir until smooth and glossy. While the chocolate is melting, sift the cocoa powder, flour, and salt together in a small bowl and set aside.
5. In the bowl of a standing mixer, beat the egg yolks at medium-high speed until combined, about 15 seconds. With mixer running, add half of the sugar. Continue to beat, scraping down the sides of bowl as necessary until the yolks are pale yellow and the mixture falls in a thick ribbon when the beaters are lifted, about 8 minutes. Add the vanilla extract and beat to combine, scraping down the bowl once, about 30 seconds.
6. In a clean bowl with clean beaters, beat the egg whites and cream of tartar at medium speed until foamy, about 30 seconds. With the mixer running, add about 1 teaspoon of the remaining sugar; continue beating until soft peaks form, about 40 seconds. Gradually add remaining sugar and beat until whites are glossy and hold stiff peaks, about 1 minute longer. Do not overbeat. While the egg whites are beating, stir the chocolate mixture into the egg yolk mixture. With a rubber spatula, stir a quarter of the egg whites into the chocolate mixture to lighten it. Gently fold in the remaining egg whites until almost no streaks remain. Sprinkle the dry ingredients over the egg and chocolate mixture and fold in quickly but gently.

7. Pour the batter into the prepared pan; using an offset spatula and working quickly, smooth the surface and spread batter into pan corners. Bake until center of cake springs back when touched with finger, 8 to 10 minutes, rotating pan halfway through baking time. Cool the cake in pan on a wire rack for 5 minutes.
8. While cake is cooling, lay a clean kitchen towel over a work surface and sift 1 tablespoon cocoa powder all over towel. Run a paring knife around the edges of the baking sheet to loosen the cake. Invert the cake onto the prepared towel and peel off the parchment.
9. **Assemble the Yule Log:** Starting at a long side, roll the cake and towel together into a jelly roll shape. Cool for 15 minutes, then unroll the cake and towel. Using an offset spatula, immediately spread mascarpone cream filling evenly over surface of cake, almost to edges. Reroll the cake gently but snugly around filling. Trim both ends of cake on diagonal and reserve.
10. Set the cake seam-side down on on a serving platter. Spread the ganache over roulade with a small icing spatula. Attach the reserved "stump" ends to the yule log using the ganache and spread ganache over them, as well. Use a fork to make wood-grain marks on the surface of the ganache before it has set. Refrigerate cake, uncovered, to slightly set the icing, about 20 minutes. Sift yule log with powdered sugar. The cake is best served the day it is made, but can be stored in the refrigerator, wrapped tightly in plastic wrap, for up to 3 days.

## Notes

- **Equipment:** [Stand mixer](#) / [Food processor](#) / [Rimmed baking sheet](#)
- **Dutch-Processed Cocoa:** I do not recommend substituting natural cocoa powder. I use [Rodelle Dutch cocoa](#) (Costco sells it in a larger bag!).
- **Espresso powder:** If you don't keep espresso powder on hand for brewing, this [baking espresso](#) is a great option to keep on hand for baking (dissolves easily!). If you'd like to make an espresso-free dessert, you can eliminate the espresso powder and add 1 teaspoon of vanilla extract instead.
- **Chopped chocolate:** You can use either bittersweet or semisweet chocolate. I recommend Ghiradelli or Guittard baking bars (both can be found in the baking aisle at most grocery stores).
- **Storage:** The cake can be kept, covered in plastic wrap, in the refrigerator for up to 3 days. I don't recommend freezing this cake with the mascarpone filling, as it could be runny when thawed.
- Recipe adapted from [Cook's Illustrated](#)

Nutritional values are based on one serving

## **Nutrition**

Calories: 644kcal | Carbohydrates: 35g | Protein: 10g | Fat: 52g | Saturated Fat: 31g |  
Cholesterol: 198mg | Sodium: 108mg | Potassium: 298mg | Fiber: 4g | Sugar: 24g | Vitamin A:  
1372IU | Vitamin C: 1mg | Calcium: 121mg | Iron: 3mg

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