



# CHOCOLATE YULE LOG

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# EQUIPMENT & INGREDIENTS

- ❖ Mixing bowl
- ❖ Wooden spoon
- ❖ Chopping Board
- ❖ Knife
- ❖ Fork

- 1 Chocolate Swiss roll
- 125g icing sugar
- 25g Cocoa
- 75g butter
- 25ml milk
- Decoration such as holly, Christmas tree

### STEP 1



Cut a slice off the end of your Swiss Roll to make a branch

### STEP 2



With your wooden spoons soften your butter and milk together in a mixing bowl

### STEP 3



Add the icing sugar and cocoa slowly, mixing between each spoonful.

### STEP 4



Mix until smooth, this will take a while

### STEP 5



Cover the whole cake with butter cream. Leave nothing uncovered!

### STEP 6



Use your fork to create a bark effect on the cake





Wash dishes

Wipe dishes

Clean surfaces

Put dishes away

Put dirty clothes in washing  
basket

**WASHING UP!!!!**