



## CHOCOLATE LOG

### Ingredients

Swiss roll

2 eggs

50g caster sugar

50g SR flour

1 x 15ml sp cocoa

Filing

2 x 15mls sp jam

Butter icing

50g marg

100g icing sugar

1 x 15 ml cocoa

1 x 15 ml milk

Oven      Gas 7      220°C

### Method

1. Line and oil swiss roll tin.
2. Whisk eggs and sugar till very light and thick.
3. Carefully fold in flour and cocoa.
4. Pour mixture into lined tin.
5. Bake approx. 8 minutes till springy to touch.

### While swiss roll is cooking

6. Warm or soften jam.
7. Dredge a sheet of greaseproof paper with caster sugar.

8. Turn swiss roll out onto paper, remove lining paper, trim edges, spread with jam and roll up.
9. **Make butter icing**, soften marg. Gradually add icing sugar, cocoa and milk.
10. Decorate swiss roll with chocolate butter icing.