

TRADITIONAL YULE LOG CAKE



The tradition of the Yule Log dates back to 16th century when a community would go into the woods to find the perfect log to burn for the Holiday bonfire. When the log was found, it would be dragged into town by a team of horses.

Relive the tradition with this wonderfully festive and delicious “Yule Log Cake.”

EXTRA SALES AND PROFITS FOR YOU!

As with all new items be sure to always keep plenty on display. Yule Logs can also be personalized with any Yuletide greeting. To create extra excitement at your sales counters, try rewarding your top salesperson with some special recognition.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Magic Angel Food Cake Mix
- Westco Dobash
- BakeMark RTU Buttercreme Icing - Chocolate / Vanilla



1. SCALE THE BATTER



Scale 3 lb. prepared Magic Angel Food Cake batter onto a paper lined full sheet pan (do not grease the pan). Bake at 320°F for 8-9 minutes. The sheets bake very quickly, so watch carefully.

2. BAKE & ROLL



Let them cool slightly, and then turn them out of the pan. You may need to loosen the edges with a spatula. Spread our RTU Chocolate Buttercreme or Dobash evenly over the sheet. Using the paper they are baked in, roll them firmly, starting at the far edge and rolling towards you.

3. FREEZE THE ROLLS



The rolls can be iced when cool. However, placing them in the freezer until firm makes cutting and finishing much easier.

4. FINISH & DECORATE



Each roll makes two logs. Cut the ends diagonally - then cut the remainder in half diagonally. Use the ends for the branches. Ice the entire log with BakeMark RTU Buttercreme with either Vanilla or Chocolate; then highlight with the opposite flavor. For the final touch, decorate with Poinsettias or pine boughs.

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Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com