**BOUCHE DE NOEL**

**Cake**:

6 eggs, separated 200 gr. sugar

100 gr. A.P. flour 100 gr. corn starch (or you can use 200 gr. cake flour)

1. Beat the egg whites to medium stiff peaks.
2. Beat the egg yolks with the sugar until very light colored and foamy.
3. Carefully fold the eggs together into each other.
4. Sift the flour & cornstarch mixture over the eggs and fold into each other, being careful, not to stir the “air” out of them.
5. Scrape the dough onto a cookie sheet, covered with parchment paper. Let the paper hang over the smaller sides of the cookie sheet, spreading it as evenly as you can.
6. Bake on middle rack for about 12 to 15 minutes in a 350 F oven
7. Sprinkle a kitchen towel generously with powdered sugar and flip the baked cake onto it.
8. Loosely, roll the cake, with the help of the towel and let cool.

**Cream for filling**:

1 qt. whipping cream 1 bag good chocolate chips

1. Heat up (but do not let boil) whipping cream
2. Add chocolate chips and let melt, stirring often
3. Let cool completely, with a piece of plastic wrap over the top, so no film forms. (Best done the day before)
4. Beat mixture until semi stiff peaks form.

**Assembly**:

1. Unroll the cake (I know: most of the time it gets small breaks, don’t worry about them)
2. Spread about half the whipped chocolate cream over the cake and, with the help of the towel, roll into a loose cylinder.
3. Fill a big pastry bag with star tip with the whipped cream. Pipe the cream lengthwise on the cake making it look like a tree trunk. You can cut one end on an angle and stick it on the trunk, like a branch.
4. Decorate with meringue mushrooms, leaves, and some cranberries.

**JOJEUX NOEL – MERRY CHRISTMAS - FROHE WEIHNACHTEN – FELIZ NAVIDAD**