

Easter Log Cake



Ingredients

For Cake

- One box yellow cake mix
- Water, oil, and eggs(I adjusted the amounts from the box)

For Ganache

- 1 cup heavy whipping cream
- 1 ½ cup semi-sweet chocolate chips

For white chocolate whipped cream filling

- 2 cups heavy whipping cream
- 4 oz. (½ cup) white chocolate instant pudding(you can use vanilla)
- ⅓ cup of powdered sugar

Instructions

1. Preheat oven to 350F. Make cake mix, but use $\frac{3}{4}$ cup water and $\frac{1}{4}$ cup oil instead of box ingredients. Use 3 eggs. Mix until blended.
2. Cover the bottom of a jellyroll pan with parchment paper-allowing paper to extend a bit over each end. Lightly spray with non-stick cooking spray.
3. Pour batter into pan and spread it out to cover the entire bottom in a thin but even layer of cake.
4. Bake for 15-20 minutes-checking often to make sure it isn't browning too much.
5. Remove pan from oven, sprinkle clean kitchen towel with powdered sugar, lay it powder side down on top of cake and holding towel in place, flip pan over onto a flat surface. You will have your powdered towel, the cake on top and parchment paper on top of cake.
6. Peel paper off and gently roll the cake up in towel, rolling from one short end to the other-keep the towel on the bottom and wrap it up around cake.
7. Refrigerate for one hour.
8. While cake is in fridge, make your ganache and filling. Place mixer bowl and beater attachments in freezer.

<https://www.cakesandmore101.wordpress.com>

9. **For the ganache:** heat 1 cup heavy whipping cream in a medium saucepan until it starts to bubble around the edges. Turn heat off. Add semi-sweet chocolate chips and cover for 5-10 minutes. Stir until smooth and creamy. Allow to cool.
10. **For the filling:** remove bowl and beater attachments from freezer. Add whipping cream to the cold bowl. Whip for a few minutes until peaks form. Alternate adding pudding mix and powdered sugar and continue mixing until set. Place in fridge until needed.
11. After chilling for one hour, remove cake roll from fridge and gently unroll on a flat surface.
12. Gently and evenly spread ganache over entire surface of the cake roll.
13. Gently and evenly spread the filling over ganache.(I scooped the filling and placed in bits all over top and then spread it a little at a time-so they wouldn't blend together)
14. Gently roll the cake back up, leaving the towel behind. Carefully lift it onto a large plate or platter, refrigerate it until the filling and ganache hardens up. (Don't worry about cracks as you will hide with ganache)
15. When chilled slice two 3-4 inch slices with remaining ganache attach one slice on top and the other on the side to resemble a log.
16. Frost the entire log leaving the open slices clear of ganache. Once done decorate to your liking.

I added figurines made of marzipan and a nest filled with chocolate eggs.

For the nest:

- **Vermicelli pasta**
- **Semi-sweet chocolate chips**

1. **Cut up vermicelli pasta in long bits and place in a bowl**
2. **Line a medium sized bowl with plastic wrap, covering entire bowl**
3. **Melt chocolate chips and add melted chocolate to cut pasta in bowl and mix together until pasta is covered completely(I used my hands).**
4. **Place chocolate covered pasta in the plastic wrapped bowl forming a nest, once done place another piece of plastic wrap on the outside of a smaller bowl. Place smaller bowl over chocolate pasta and push lightly to help form the nest. Place in fridge to firm up.**
5. **Remove from fridge and unwrap nest gently and decorate with eggs.**

<http://www.cakesandmore101.wordpress.com>