

SUGARVEIL™ LOG CAKE

SugarVeil™ Confectionery Mix is used to make many of the components of this wonderful tasting, rich, maraschino buttercream-filled, chocolate ganache and chocolate marzipan covered chocolate sponge cake, as well as the grass and spider web flexible SugarVeil details.

For the cake you need:

- SugarVeil™ Confectionery Mix
- Two “Cocoa Souffle Roll” cakes (in THE CAKE BIBLE, by Rose Levy Berenbaum).
- Chocolate Ganache (recipe follows)
- SugarVeil™ Icing Dispenser, parchment cone, or piping bag fitted with very small round tips
- SugarVeil™ Maraschino Buttercream Icing (recipe follows)
- SugarVeil™ Decorating Icing (recipe follows)
- SugarVeil™ Chocolate Marzipan (recipe follows)
- SugarVeil™ Tuile Cookies (recipe follows)
- ECG S-618 “White Organza” Shimmer Dusting Powder
- Leaf Stencil
- SugarVeil Confectionery Comb

1. Make sponge cakes in parchment-lined jelly roll pans as directed. Trim edges. Wind the trimmed edges up in rolls for “knotholes”, secure with a toothpick, and set aside. The second cake is cut into two pieces, 1/3 length and 2/3 the length of the second cake. Allow cakes to cool.

2. Prepare **SugarVeil™ Maraschino Buttercream Icing**:

A. Beat on low until fluffy

2 sticks butter

1/2 C. Hydrogenated Shortening

B. Scald (but do not boil) and stir over medium heat until dissolved:

3 TBS. whipping cream (ultra pasteurized)

3 TBS. maraschino cherry juice (drain and reserve the cherries)

3/4 C. baker’s sugar (finely granulated sugar)

Pour immediately into a glass or stainless steel mixing bowl containing **1/2 C. SugarVeil Confectionery Mix** and beat on low 1 minute. Increase speed to medium-high for three minutes.

Add (A) to (B) and beat on low until blended and fluffy.

Chop and reserve:

1/4 C. toasted, blanched almonds

7 oz. drained maraschino cherries

Spread icing over cooled sponge cakes. Sprinkle chopped cherries/almonds over icing. Use parchment paper cake backing to aid in rolling up sponge cakes. Chill until firm.

3. Cut the smaller rolls (“branches”) at 45-degree angles.

4. Prepare **Chocolate Ganache**:

1 lb. semisweet chocolate chips

2 C. whipping cream

Combine both in a glass bowl and microwave one minute at a time, stirring between intervals until completely melted and smooth. Put 1/3 of mixture into another bowl and set larger bowl aside. Stir the small amount from time to time until cool (it should have the texture of whipped butter – around 2 hours or so). Spread a thin layer of this ganache on the top and the sides of each roll, and chill until firm.

5. Assemble cake: Cut a cakeboard to the approximate shape of cake, but smaller in size (so it will be hidden). Place on wire rack set into a larger, rimmed pan, and assemble cake. Coat the angled ends of the smaller cake rolls with ganache (as well as the knotholes), and attach to the larger roll, inserting skewers into the base of the cake thru the sides of the branches.
6. Pour ganache: Using reserved ganache (which should be the consistency of heavy cream – if not, warm slightly, but do not allow to become too hot and thin or it will melt underlying ganache), pour in a continuous, heavy stream onto cake, particularly coating the ends of the branches. Chill until firm.
7. Prepare **SugarVeil Chocolate Marzipan**. Stir:
1/4 C. boiling water
1/2 C. SugarVeil mix

Place into food processor with:

1 tube (7 oz.) almond paste, broken into small pieces

1/4 C. "dutch" (alkalinized) cocoa

Whirl until smooth. Add approximately:

3-1/2 C. powdered sugar (or just enough to be able to handle), kneading by hand when necessary (grease hands while working).

Roll out on non-stick sheet to 1/4 thickness. Place atop cake in strips, one strip at a time, to allow more working time to "score" into bark, as noted below. Cover remainder of marzipan to keep moist.

Using a firm, flexed wire, score bark indentations. Allow shiny ends of poured ganache to show at ends of branches/log. Ends of bark may be shaped for dimensional effect, pulled a bit away from the cake, and held with toothpicks until dry.

8. Make grass and flexible spider web details with **SugarVeil™ Decorating Icing**. Stir:
1/4 C. boiling water into
1/2 C. SugarVeil Confectionery Mix beat on low for 1 minute. Beat on medium-high for three minutes until white and glossy.

Add color to half of the mixture for a "wheat" color, and pipe a portion of this onto a seasoned non-stick mat (or liberally-greased parchment). Rake over mixture with a notched glue scraper to produce a series of fine lines. Pipe a horizontal line at the base, connecting the grass blades for easier handling.

For the spider web, fill a cartridge of the SugarVeil Icing Dispenser, or use a piping bag or parchment cone, and create a continuous spiral design. Allow to set for a few minutes, then starting in the center of the spiral, pipe lines outward to edges of spiral.

When piece is nearly "set", brush web with shimmer dusting powder.

Use excess trimmed cake crumbs for "earth" and place along side of log. Peel SugarVeil™ pieces when set and arrange around cake. Grass may be trimmed from baseline if desired.

9. Make **SugarVeil Tuile** batter for leaves. Whirl together until finely ground:
1/2 C. SugarVeil Confectionery Mix
1/2 C. blanched, toasted almonds
1/4 tsp. powdered yellow food color

Add:

1/4 C. boiling water and mix until smooth.

Using a small, offset spatula, smooth batter across leaf stencil onto greased parchment. Bake at 385 degrees 5-7 minutes (edges will begin to turn light brown). Remove from oven while warm and curl over wooden spoon handles to shape. When cool, place on and around log.

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