

Why the Recipe is Special

When I first met my husband's family, I wanted to impress them with this log at Christmas time. I had to make several to get the "perfect" log. They found out, and for a long time after always asked me how many trees I had to cut to get the current log. I have continued making this for family gatherings at Christmas time and for special friends as well: sometimes making 15-20 logs each Christmas!

Ingredients

Crisco

Log

5 eggs

1/4 tsp. cream of tartar

1/2 cup confectioner's sugar

1 tsp vanilla

Touch of salt

3 T cocoa

2 T flour

Frosting

1 stick melted butter

3 T cocoa

2-3 T milk

2 cups confectioner's sugar

1 tsp. vanilla

2 dollops sour cream

Filling

whipped cream

almond flavoring

sugar

(these amounts vary depending on how much filling you want)

More confectioner's sugar

Directions

Prepare pan by spreading Crisco in jelly roll pan, placing aluminum foil in pan, and then spreading Crisco on aluminum foil.

Preheat oven to 325 degrees.

Put 5 egg whites in large mixer, add cream of tartar and mix on high until stiff peaks form.

In another bowl, beat 5 egg yolks, then add 1/2 cup confectioner's sugar and beat.

Add 1 tsp. vanilla, touch of salt, 3 T cocoa and 2 T flour and beat.

Combine with the stiff egg whites and spread in jelly roll pan, Bake for 22 minutes.

Meanwhile, prepare a clean dish towel by laying out flat on a counter and sifting confectioner's sugar on it.

After removing jelly roll from oven, grab the aluminum foil and invert the hot jelly roll onto the dish towel. Remove the aluminum foil. Roll the jelly roll and dish towel and leave to cool.

Frosting

Melt the butter and then add the cocoa. Stir and add the milk to thin a little. Beat in the confectioner's sugar and vanilla. It should be slightly dry. Add the sour cream and beat.

Filling

Unroll jelly roll, add filling and then roll back up (without the dish cloth!).

Frost entire log, including ends. With a fork. draw lines down the sides of the log and circular lines around the ends.

Garnish with fake holly leaves or a fake poinsettia leaf. Keep cold.

(This is easiest to make with a Kitchen-Aid mixer for the egg whites and a hand mixer for the rest, and then the Kitchen-Aid mixer for the whipped cream and a hand mixer for the frosting.)