

# Missing Jewel Log

A RECIPE

**MAKES:** 8-10 SLICES

**PREP:** 30 MINUTES

**COOK:** 20 MINUTES

## INGREDIENTS:

**FOR THE SPONGE:** 4 eggs, 115g caster sugar, 35g cocoa powder, 115g plain flour,  $\frac{3}{4}$  tsp baking powder

**FOR THE FILLING:** 200ml double cream,  
1 tsp vanilla essence

**FOR THE ICING:** 100g butter, 200g icing sugar, 1  
tbsp cocoa powder, plus extra icing sugar and  
jelly diamonds or edible pearls to decorate

## EQUIPMENT:

Swiss Roll Tin or Baking Tray; Baking Parchment;  
Whisk (can be Electric); Sieve; Mixing Bowl  
and Mixing Jug; Saucepan; Spatula or Wooden  
Spoon; Fork

## METHOD:

Preheat the oven to 180C fan/gas 6. Butter a swiss  
roll or baking tray (23 x 33, 9 x 13) and line with  
baking paper.

Beat the eggs and sugar until thick and creamy in  
a bowl (electric whisk will speed things up).

Mix flour, cocoa and baking powder together in  
a separate bowl. Then sift this carefully into the  
sugar and egg mixture. Don't overwork.

Pour the mixture into your prepared tray and put  
it in the oven to bake for 10 minutes.

Once the cake is cooked, remove it from the oven  
and leave to cool for just a minute. Then, keeping  
the baking paper attached, fold the cake up to  
resemble a swiss roll. Then leave to cool fully.



Whilst it cools, you can make the filling and the  
buttercream icing. Whisk the double cream,  
vanilla essence and about 2 tbsp of icing sugar  
until it holds its shape.

For the butter cream, beat the icing sugar, butter,  
and cocoa powder together with an electric mixer,  
wooden spoon, or spatula. Tip: You can use 2-3  
tbsp of boiling water to help combine them, and  
ensure you get a nice smooth finish.

Unravel the cooled sponge, and spread your  
filling evenly across the cake. If you'd like to hide  
the missing jewel, add one or two of your edible  
decorations onto the creamed cake before rolling.

Next roll the sponge carefully into a log shape.  
To make it look more authentic, you may choose  
to cut a diagonal slice off the end of the cake  
which you can sample before your guests arrive.  
Now use the buttercream to ice the missing jewel  
log with a knife or spatula. You can then recreate  
the log effect by running a fork over the surface  
of the icing.

Plate the cake, and scatter icing sugar and your  
edible jewels or pearls. Enjoy!