

Yule Log Icebox Cake

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Food Network Magazine - December 2020

Servings: 8

*2 cups cold heavy cream
1/2 cup confectioner's sugar
3/4 teaspoon peppermint extract
1 package (9 ounce) chocolate wafer cookies (about 50)
1 tablespoon unsweetened cocoa powder
1 tablespoon warm water (plus more as needed)*

Chill: 7 hours

Beat the heavy cream and confectioner's sugar in a large bowl with a mixer on medium-high speed until stiff peaks form, about 3 minutes. Beat in the peppermint extract (Do Not Overbeat).

Spread a thin 3-by-8-inch rectangle of whipped cream on a board or platter. Sandwich two cookies together with about one teaspoon of whipped cream. Stand the cookies upright (on their edges) at one end of the whipped cream rectangle and continue adding cream and cookies to form an eight-inch log (you should use about 36 cookies).

Sandwich two more cookies together with about one teaspoon of whipped cream. Use whipped cream to attach the cookies to the side of the log on an angle. Continue attaching about eight more cookies to make the branch.

Cover the log and branch with the remaining whipped cream. Using an offset spatula, make long lines in the whipped cream to look like bark.

In a bowl, mix the cocoa powder and one tablespoon of warm water. Add a few more drops of warm water as needed until the mixture is brushable. Using a small pastry brush, paint short lines of the cocoa mixture on the whipped cream to look like birch bark. Paint spirals at the end of the log and branch.

Refrigerate the cake until the whipped cream is set, about one hour. Cover loosely with plastic wrap and continue refrigerating until the cookies are soft, at least six hours or overnight.

Slice on an angle.

Per Serving (excluding unknown items): 31 Calories; trace Fat (2.7% calories from fat); trace Protein; 8g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 1/2 Other Carbohydrates.