Mini SNICKERS Yule Logs



TIME	15 minutes
INGREDIENTS	14 items
MAKES	12 servings

These festive mini chocolate yule logs with SNICKERS Holiday Minis make the perfect ending to any holiday meal.

INGREDIENTS

Cake:

- 1/2 cup all-purpose flour
- 2 tbsp unsweetened cocoa powder, plus more for dusting
- 1/2 tsp baking powder
- 1/8 tsp salt
- 3 eggs, separated
- 1/3 cup granulated sugar, divided
- 1 tbsp vegetable oil

Filling:

- 6 SNICKERS Holiday Minis, finely chopped
- 1 1/2 cups light whipped topping
- 2 tbsp chocolate sauce
- 2 tbsp unsweetened cocoa powder
- 2 tbsp finely chopped peanuts
- 12 rosemary sprigs, for garnishing (optional)
- 12 raspberries, for garnishing (optional)
- Confectioners' (icing) sugar, for dusting (optional)

Cake:

1. Preheat oven to 375°F. Line bottom of 15 x 10-inch rimmed baking sheet with parchment paper.
2. In medium bowl, sift together flour, cocoa powder, baking powder and salt.
3. In large bowl, using electric mixer, beat egg yolks, 2 ½ tbsp sugar and oil on high speed until thick, pale and lemony in color, about 5 to 6 minutes.
4. In another medium bowl, using electric mixer with clean beaters (or using whisk attachment), whip egg whites and remaining sugar on high speed until stiff, glossy peaks start to form.
5. Fold half the beaten egg whites into the beaten yolks mixture until blended. Fold in remaining beaten egg whites until just incorporated. (Do not overmix; you don't want to deflate the egg whites.) Sprinkle flour mixture over top and fold until just combined. Scrape batter into prepared pan; smooth top.
6. Bake for 12 to 13 minutes or until cake is firm to the touch and tester comes out clean when inserted into center.
7. Arrange a large piece of parchment paper on wire rack and lightly dust with cocoa powder. Carefully invert cake onto prepared rack. Remove pan and gently peel off top layer of parchment paper.
8. Using clean knife, slice cake with parchment paper base in half lengthwise. Cut each half crosswise to create 4 rectangles (use scissors if parchment paper doesn't cut cleanly). One at a time, using base of parchment paper to help and starting from a long edge, tightly roll up each cake quarter separately. Arrange cake back on wire rack, seam-side down. Let cool completely. (Letting cake cool rolled will help you tightly roll filled yule log.)

Filling:

1. In medium bowl, fold chopped SNICKERS Holiday Minis into 1 cup whipped topping.
2. Gently unroll each cake and spread each with filling. Tightly reroll each cake lengthwise. Cut each rolled cake into thirds, to make 12 logs. Arrange on the same pan and refrigerate for 30 minutes.
3. In another medium bowl, stir chocolate sauce and cocoa powder into remaining ½ cup whipped topping. Spread mixture evenly among each of the 12 logs. Refrigerate until ready to serve.
4. Arrange logs on serving platter or board, sprinkle each with chopped peanuts and garnish with rosemary sprigs and raspberries, if desired. Dust with confectioners' sugar (if using).
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SNICKERS BLOOD RED CRINKLE COOKIES.

Cooking time

25 mins

Ingredients

12 items



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items



SNICKERS EASTER EGG BLONDIES.

Cooking time

35 mins

Ingredients

12 items

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