

Bûche de Thanksgiving



REBECCA PROCTOR

“*Bûche* is the French word for ‘log,’ and a *Bûche de Noël* is a chocolate cake made to look like a tree log and served as a traditional French Christmas dessert. This is a twist on that using the flavors of Thanksgiving, from *Cold Weather Cooking* by Sarah Leah Chase.”

INGREDIENTS

PUMPKIN SPICE GENOISE

1 cup cake flour	3 large eggs
1 tsp. baking powder	1 cup light brown sugar
1 tbsp. ground cinnamon	1 cup pumpkin puree (canned or fresh)
2 tsp. ground ginger	1 cup Heath Bar Bits 'O Brickle or other nut brickle (about 6 oz)
1/2 tsp. grated nutmeg	Confectioners sugar
1/4 tsp. salt	

GINGER CREAM CHEESE FILLING

8 oz. cream cheese, room temperature
2 tbsp. unsalted butter, room temperature
1 cup confectioners sugar
1/3 cup crystallized ginger, finely chopped
1 cup Heath Bar Bits 'O Brickle or other nut brickle
1/2 cup confectioners sugar for garnish

DIRECTIONS



PREP

- 1) Preheat oven to 375°F. Butter a 15" x 10" jelly-roll pan, line with a piece of waxed paper or parchment paper cut an inch smaller than the pan, and then butter the paper.
- 2) Prepare the genoise: Sift the cake flour, baking powder, cinnamon, ginger, nutmeg, and salt together into a bowl; set aside.
- 3) Using an electric mixer, beat the eggs in a medium-size bowl until thick and creamy, 4-5 minutes. Beat in the brown sugar, 1 tablespoon at a time, and continue beating until the mixture is very thick. Beat in the pumpkin puree. Using a large rubber spatula, quickly fold in the sifted flour mixture just until thoroughly combined. Spread the batter evenly in the prepared pan. Sprinkle the top evenly with the butter brickle. Bake until the cake springs back when touched lightly in the center, about 15 minutes. Let cool 5 minutes.
- 4) Using a sharp knife, trim ¼" of cake from all sides. Invert the cake onto a clean kitchen towel that has been dusted generously with confectioners sugar. Peel off the paper. Starting with one short side, roll up the cake in the towel, jelly-roll fashion. Let cool completely on a wire rack.
- 5) Prepare the ginger cream cheese filling: Beat together the cream cheese and butter until light and fluffy. Add 1 cup confectioners sugar and beat until smooth. Stir in the crystallized ginger and butter brickle.
- 6) Carefully unroll the cooled cake and spread evenly with the filling. Reroll the cake and transfer to a serving platter. Cover and refrigerate for a few hours to allow the cake to set and the flavors to blend. Just before serving, sift 1 cup confectioners sugar over the entire cake. Cut into 1-inch slices to serve.

Makes 8 servings.



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