

GLUTEN-FREE AND VEGAN PEPPERMINT CHOCOLATE YULE LOG

INGREDIENTS:

FOR SPONGE CAKE:

- ½ cup almond milk
- 1 teaspoon distilled white vinegar
- 1 cup gluten-free flour (use a blend that doesn't contain gums)
- ¾ cup organic cane sugar
- ⅓ cup unsweetened cocoa powder, sifted
- ¼ cup cornstarch
- ¼ teaspoon LorAnn Xanthan Gum
- 1 teaspoon baking powder
- ¾ teaspoon baking soda
- ¼ teaspoon finely ground sea salt
- ⅓ cup vegetable oil
- ⅓ cup unsweetened applesauce
- 1 teaspoon LorAnn Organic Madagascar Vanilla Extract
- ¼ cup hot coffee

FOR PEPPERMINT FROSTING:

- 1 ½ cups vegan butter sticks, room temperature
- 3-4 cups powdered sugar, sifted
- 1 teaspoon LorAnn Peppermint Bakery Emulsion
- ½ cup almond milk, room temperature
- 5 peppermint starlight candies, crushed and more for topping

FOR CHOCOLATE GANACHE:

- 6 ounces bittersweet chocolate, chopped
- 2 tablespoons vegan butter
- 1 cup powdered sugar, sifted
- 3 tablespoons hot coffee



DIRECTIONS:

FOR SPONGE CAKE:

1. Preheat the oven to 350°F and line a 10 x 15-inch baking sheet with parchment paper and non-stick spray and then set aside.
2. In a small bowl, whisk together the almond milk and vinegar and set aside.

3. Whisk together the flour, sugar, cocoa powder, cornstarch, xanthan gum, baking powder, baking soda, and salt. Add in the oil, applesauce, vanilla, and the almond milk and vinegar mixture and stir until a batter forms. Slowly add in the hot coffee while stirring until completely incorporated.
4. Transfer the batter to the lined baking sheet and spread it out in an even layer. Tap the baking sheet on the counter a few times to remove any air bubbles. Bake the sponge cake for 16-18 minutes. Do not over bake or the cake will be dry and crumbly.
5. Once you remove the cake from the oven, let it cool for 3-4 minutes and then dust the cake with powdered sugar, place a piece of parchment paper over it, and flip it out onto a cooling rack.
6. Peel off the top layer of parchment paper and carefully roll up the sponge cake using the parchment paper on the bottom to guide you. Let it sit rolled up until completely cooled.

*Note: Keep in mind that this is a gluten-free and vegan cake so it's much more fragile than its glutened counterpart. If the cake starts to crack as you roll, that's okay, do your best to piece it back together when you frost the cake.

FOR FROSTING:

1. For the frosting, use a handheld mixer to cream the vegan butter until light and fluffy.
2. Add in 1 cup of the powdered sugar and mix until combined.
3. Add in the peppermint extract and almond milk and continue mixing until smooth.
4. Add in the remaining powdered sugar until reach a smooth and pliable consistency. Stir in the peppermint candy pieces.
5. Gently unroll the cake and spread a thick layer of frosting on it, carefully fixing any breaks or cracks. Roll the cake back up and prepare the chocolate ganache.

FOR CHOCOLATE GANACHE:

1. Place the chocolate and butter into a microwave-safe bowl and cook on high for 30 seconds, stir until smooth.
2. Whisk in the powdered sugar. The mixture will become very thick and you may not be able to stir it all completely, that's ok.
3. Add in the hot coffee and continue whisking until smooth.
4. Frost the cake, roll entirely, and use a fork to create lines like a log. Sprinkle it with crushed peppermint candies. Chill the cake in the refrigerator for at least 1 hour before serving.

This cake is best if stored in an airtight container in the refrigerator for up to 4 days.

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