



Summer Fire Log!

S'more Summer Fire Log!

Your brilliant idea to create a summer version of a holiday Yule log inspired this cake! I tried adding graham crumbs to the cake batter, but the flavour didn't come through.. instead I swapped in some brown sugar and added some cinnamon for a graham cracker-like flavour. Inside, I spread some soft ganache and Swiss meringue, which I torched for a toasted marshmallow flavour! You can skip this part, or run it under the broiler for a minute or two to get a similar effect. (If you do this, you may have to let your cake sit for 10 minutes or so to make sure the fillings aren't too soft when you roll it up!) It would also work to sprinkle the chocolate ganache with mini marshmallows and torch or broil them. (You may be able to use jarred Marshmallow Fluff, but I worry that it may be too stiff and hard to spread.)

For the exterior, I used this soft [ermine frosting](#), with a couple spoonfuls of cocoa to make it chocolate-ish, but not too dark. You could also cover yours with whipped cream, with a spoonful or two of cocoa added to make it light brown! And of course the candy "fire" is completely optional. but fun to do - just make sure you have an adult around when you're making the caramel!

Cake:

- 5 large eggs
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1/4 cup water
- 1 tsp vanilla
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp cinnamon (optional)
- 1/4 tsp fine salt

Chocolate Ganache:

- 8 oz (about 1 cup) chopped chocolate or chocolate chips
- 1 cup whipping cream or coconut milk

Swiss Meringue:

- 3 egg whites (or the liquid drained from a can of chickpeas)
- 3/4 cup sugar

any chocolate frosting you like, or cream whipped with a spoonful of cocoa sugar, for making candy "fire" (about 1/2 cup)

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Preheat the oven to 375° F. In a large bowl, beat the eggs and sugar for about 2 minutes, until thick and pale yellow. (Use the whisk attachment of a stand mixer or whisk by hand.) Beat in the water and vanilla. Add the flour, baking powder, cinnamon and salt and stir until well blended.

Line a shallow rimmed baking sheet (I use a half sheet pan that's about 12x18 inches) with parchment. Pour in the batter and spread it out to evenly fill the pan. Bake for 12-14 minutes, until golden and springy to the touch.

Run a thin knife around the edge of the cake and invert onto a tea towel that's been dusted with icing sugar. Peel off the parchment, then starting on a short side, roll up the cake with the towel inside and set aside to cool.

Meanwhile, make the ganache: put the chocolate into a bowl, heat the cream to steaming and pour over the chocolate. Let sit for a few minutes, then whisk until smooth. (If a few bits of chocolate remain, you can gently heat the mixture in the microwave or on the stovetop.) Let cool so that it thickens but is still spreadable.

To make the marshmallow meringue, combine the egg whites and sugar in a wide glass or stainless steel bowl you can set over a pot of simmering water. Bring an inch or two of water to a simmer, place the bowl overtop and stir frequently until the mixture is very warm, turns more clear, and the sugar dissolves (you can feel whether or not it's still gritty by rubbing a bit between your fingers). Beat with an electric mixer for several minutes, until it thickens and forms stiff peaks.

When you're ready to fill your cake, unroll it (it's OK if the end edge stays curled—don't try to flatten it) and spread with the ganache, then the meringue, dropping it in large spoonfuls and lightly spreading it over the ganache. Torch the meringue with a blowtorch, or run it under the broiler (preheated to high) for a minute or two, just until it turns golden. (Or just leave it - it can be just marshmallow, untoasted!) If it seems very soft, let it sit for about 10 minutes to firm up before rolling it up. If your ganache is very soft, let the roll sit for a bit (cover with plastic wrap if you need to) to allow it to firm up.

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To turn your roll into a log, cut a piece about the size of a quarter of the log, cutting on a slight diagonal, then take that piece and place it along one side of the log, to look like a branch. Cover the whole thing with your choice of frosting (or chocolate whipped cream) and drag the tines of a fork lengthwise along it to make it look like bark.

To make the candy flames, heat about half a cup of sugar with a few tablespoons of water in a small-medium skillet. You can stir it at first to make sure it's evenly combined, but stop once the sugar dissolves and it starts to bubble. Swirl the pan frequently to make sure it's caramelizing evenly, until the syrup thickens and turns golden - it should be the colour of maple syrup. Pour onto a foil or parchment-lined baking sheet and tilt the sheet to make it spread fairly thin, then let it cool on the countertop. Once cooled, you can bash the piece of hard candy into shards and stick them upright in your frosted cake to look like flames!