

# sweetlife<sup>®</sup> bake mix recipes



✓ SUGAR FREE ✓ GLUTEN FREE ✓ FLOUR FREE ✓ NATURALLY SWEETENED WITH 100% XYLITOL



## Sweetlife™ Sugar Free Bûche de Noël Yule Log

### INGREDIENTS FOR CAKE, FILLING AND FROSTING:

250g unsalted butter, room temperature  
300ml cream  
180g sweetlife™ Chocolate Fudge Brownies bake mix  
¼ cup plus 1 teaspoon Perfect Sweet™ xylitol  
¼ cup plus 1 tablespoon pure cocoa  
2 teaspoon vanilla extract

### INGREDIENTS FOR CAKE:

50g unsalted butter  
¼ cup cream  
180g sweetlife™ Chocolate Fudge Brownies bake mix  
1 teaspoon baking powder  
2 eggs  
1 teaspoon vanilla extract

### INGREDIENTS FOR FILLING:

1 cup cream  
1 teaspoon Perfect Sweet™ xylitol (or to taste)  
1 teaspoon vanilla extract

### INGREDIENTS FOR FROSTING:

200g unsalted butter  
¼ cup Perfect Sweet™ xylitol  
¼ cup pure cocoa

### METHOD FOR CAKE

Line baking tray with baking paper and grease with butter.  
Beat 50g of butter with ¼ cup of sweetlife™ Chocolate Fudge Brownies bake mix.  
Stir in remainder of sweetlife™ Chocolate Fudge Brownies bake mix and baking powder.  
Add ¼ cup of cream, vanilla extract and eggs. Beat well for 2 minutes.  
Spread mixture on paper lined tray and bake for 15 minutes at 160°C.  
Dust a fresh piece of baking paper with 1 tablespoon pure cocoa.  
Invert cake onto paper and roll up.  
Set aside to cool.

*Optional:* Cut off a 5 cm strip before rolling up cake. Cut strip in half and make two miniature rolls for branches.

### METHOD FOR FILLING

Whip cream and just before soft peak stage, add Perfect Sweet™ xylitol and vanilla extract.  
Unroll cooled cake and spread on cream filling. Re-roll cake and set aside in cool place.

### METHOD FOR FROSTING

Beat butter and Perfect Sweet™ xylitol until pale and creamy, beat in cocoa.  
Cover log (and optional branches) with frosting and mark to resemble tree bark. Decorate with a sprig of holly or Christmas decoration.  
Keep refrigerated until serving.