



Tillamook Yule Log à la Mode

This fantastically festive gingerbread cake roll is swirled with creamy Tillamook Ice Cream. Top it off with, yes, more ice cream and it'll be guaranteed to make mouths jolly.

45 MIN serves 12

Ingredients

- 4 eggs, egg whites separated
- ½ cup granulated sugar
- cup light brown sugar
- cup molasses*
- cup honey*
- ½ tsp vanilla extract
- ¼ tsp salt
- ⅛ tsp cream of tartar
- 1½ cups flour
- 2 tsp baking soda
- 2 tsp ginger
- 1 tsp cinnamon
- ½ tsp nutmeg
- Tillamook Vanilla Bean Ice Cream
- Broken peppermint candy (for garnish)
- *You can also substitute with ⅔ cup molasses or honey

Directions

- Grease a 10x15 inch sheet pan or jelly roll pan and cover in parchment paper, being mindful to rip a sheet of paper that will hang over about ½ of an inch on each end of the tray.
- Heat your oven to 350 and lay out a clean kitchen towel on a dry surface to prep for rolling the cake.
- In an electric mixer, whip your egg whites, vanilla and white sugar for about five minutes or until soft peaks begin to form. Set aside.
- Return to the electric mixer with a clean bowl and whisk the egg yolks and brown sugar for five minutes or until they appear creamy. Whisk in the molasses and/or honey, being mindful to incorporate any of the molasses and/or honey that might be clinging to the bottom or sides of the bowl.
- Sift dry ingredients into the mixture, keeping the whisk moving only at a low speed until combined.
- Fold in egg whites, gently using a spatula before pouring the batter into your prepared baking pan.
- Bake for 10-12 minutes or until golden brown.
- Using the parchment paper, carefully lift the cake out of the pan and onto the kitchen towel face down, with the parchment paper facing up.
- Carefully roll the cake into the clean dish towel to curl the cake. Set aside for at least 30 minutes.
- As the cake cools, remove Tillamook Ice Cream from the freezer and allow to soften.
- Unfurl the cake, remove parchment paper and spread a ½ layer of Tillamook Ice Cream over the entire surface of the cake.
- Now, roll the cake without the kitchen towel until the entire cake forms a loaf. Slice the ends off each end of the cake to reveal the spiral ice cream pattern.
- If you're serving it later, roll the cake in a new piece of parchment paper, wrap it in plastic and store up to a week in your freezer. The cake will take about an hour to thaw.
- Slice 1 ½ inch slices and plate so that the spiral faces outward. Stack a generous scoop of Tillamook Ice Cream and place it on top of the slice, like a hat.
- Sprinkle with broken peppermint candy and serve.