

Starlight Log

by Lemon Drop from A Recipe Reborn

- Prep time: 1 hour
- Cook time: 15 minutes
- Cooling time: 3 hours
- Yields 1 log cake measuring 10" or 25 cm long



Roasted chestnuts

US	Ingredients	Metric
1 pound	whole raw chestnuts	454 g

1. Using a serrated knife, carefully cut through each chestnut shell.
2. Preheat the oven to 425°F/220°C.
3. Place the chestnuts in a small pot, cover them with water and bring them to a boil.
4. Strain the chestnuts, lay them on a baking sheet and bake them for 15 minutes.
5. Transfer the roasted chestnuts to a bowl, cover it with a kitchen towel and let them sit for 15 minutes.
6. Peel the chestnuts and discard the shells.

Maple cinnamon buttercream frosting

US	Ingredients	Metric
5	egg whites	5
1 ¼ cups	maple syrup	395 mL
¼ tsp	kosher salt	1.5 g
1 tsp	cinnamon	2.6 g
1 ½ cups	unsalted butter, softened and cut into 2 tbsp/30 g chunks	340 g

1. In a large bowl of a standing mixer, begin whipping the egg whites on medium speed. Alternatively, use a hand mixer.
2. In a medium pot fitted with a candy thermometer, bring the maple syrup to a boil over high heat, about 5 minutes.
3. Reduce the heat to medium and continue cooking the syrup until it reaches 240°F/116°C, about 8 minutes.
4. Set the mixer to medium-high speed and add the syrup to the egg whites by carefully pouring the syrup down the inside of the bowl.
5. Continue whipping the eggs until they cool to 90°F/32°C, about 4 minutes.
6. Add the salt and the cinnamon.
7. Add the butter one chunk at a time leaving a few seconds between each one until all the butter is incorporated.
8. Turn off the mixer and cover the frosting with plastic wrap and store at room temperature 67°F/21°C.
9. When you're ready to frost the cake, whip the frosting again for 3 minutes.

Chiffon cake with maple chestnut filling

US	Ingredients	Metric
5	eggs, separated	5
2/3 cup	granulated sugar, divided	130 g
¼ cup	milk	65 mL
1 tbsp	rum (optional)	15 mL
¾ cup	roasted chestnuts, chopped	90 g
¼ cup	vegetable oil	65 mL
1 tsp	kosher salt	6 g
2/3 cup	cake flour	100 g
¼ tsp	baking powder	1 g

1. Line a rimmed baking pan with parchment paper ensuring all edges are covered. Pan size should be approximately 15x10 inches or 40x25 cm.
2. In a large bowl, begin whipping the egg whites with a hand or stand mixer on medium-high speed. After 1 minute, begin adding ½ cup/100 g of sugar in small amounts until stiff peaks form, about 4 additional minutes.
3. In another large bowl, whisk together the egg yolks with the remaining sugar, milk, rum, oil and salt.
4. Sift the flour and the baking powder directly into the chestnut mixture and whisk until they are fully incorporated.
5. Gently fold a large dollop of the egg whites into the chestnut mixture.
6. Gently fold in the remaining egg whites.
7. Preheat the oven to 340°F/170°C.
8. Pour the cake batter into the prepared pan and spread it out evenly.
9. Bake the cake for 15 minutes and rotate the pan halfway through the cooking time.
10. Remove the cake from the pan and let it cool completely. Remove and discard the parchment paper.
11. Starting 1”/2.5 cm away from the short edge of the cake, cut diagonally towards the bottom to create a beveled edge. Trim any hard edges.
12. Spoon half of the frosting into another bowl and stir in the chopped chestnuts.
13. Spread the frosting and chestnuts in an even layer over the entire cake.
14. Cover the work surface with plastic and carefully roll the cake towards the beveled edge.
15. Cover the roll with plastic wrap and refrigerate it for 2 hours.
16. Carefully cut a 2”/5 cm slice from one end and stick it to the top of the log using frosting.
17. Cover the remaining cake with frosting creating an irregular bark texture.
18. Garnish with two whole chestnuts and a sprig of holly.

Did you make this recipe? Please share via Twitter & Instagram @ARecipeReborn and use the hashtag #ffxivfood