

INGREDIENTS

For Log:

1 x Chocolate Sauce Recipe

1 x Mug Cake Recipe

1 cup Sultanas

1 cup Almond Chunks

1 cup Chopped Glace' cherries

1 cup Cranberries

¼ cup Alcohol of choice- optional

For Decorating:

Remainder of Chocolate Sauce Recipe

60ml DIY Almond Milk

90g Chocolate Buttons

1 Cup Blanched Whole Almonds

1 cup Whole Glaced Cherries

INSTRUCTIONS

1. Mix cooled mug cake recipe and 100g cooled chocolate sauce recipe together in a mixing bowl.
 2. Add sultanas, almond chunks, cherries and alcohol of choice Stir until well combined.
 3. Place in fridge to firm for approx. 30 minutes, separate mixture into 4 or 8 depending on size desired
 4. Shape portions into cylinder shapes in hands, then using a clean benchtop, roll until neatly shaped. Refrigerate until set.
- Take logs out of fridge prior to decorating to return to room temperature.

Place almond milk and chocolate buttons in a microwave safe mixing bowl, stir together, heat in microwave at 20 second intervals, once melted and smooth add remainder of chocolate sauce recipe to chocolate mixture, stir together, reheat all together for approx. 20-30 seconds, mixture should be smooth and glossy.

Roll logs in chocolate sauce until completely coated, wiping off any excess before placing on sheet of baking paper to set. Decorate by placing blanched whole almonds along the side of the truffle log and placing cherries along the top. Decorate while coating is still slightly wet to ensure everything stays in place. Once completely set place in airtight container and refrigerate.



Fruit & Nut Truffle Log



4 Small or 8 Large



50 minutes

This Fruit & Nut Truffle Log is sure to impress your dinner guests. Experiment with your favourite choice of alcohol or go alcohol free for a child friendly delight.

Note:

This recipe requires the chocolate sauce recipe and 5 min mud cake recipe, also available on the website.

Tip:

If the log sticks to baking paper, use a palette knife, butter knife or a thin spatula to loosen.

