

Snow Yule Log

1/3 cup confectioners' sugar
1 box angel food cake mix (16 oz)
1 (3.3 oz) package instant white chocolate pudding mix
1 cup cold milk
1 cup frozen whipped topping thawed
Confectioners' sugar
8 oz vanilla-flavored candy coating

1. Preheat oven to 350 degrees. Line a 15x10 inch baking sheet with parchment paper. Sift 1/3 cup of confectioners' sugar on a clean kitchen towel.
2. Prepare cake mix according to package directions. Pour into prepared pan. Bake for 20 to 25 minutes or until a wooden tooth pick inserted in the center comes out clean.
3. Loosen edges of cake from pan. Invert warm cake onto prepared towel. Carefully remove and discard parchment paper. Starting at 1 long side roll up cake and towel together, and let cool completely.
4. Combine pudding mix and cold milk in a large bowl. Refrigerate until set. Fold in whipped topping.
5. Unroll cake and remove towel. Spread filling over cake and reroll, seam side down. Wrap tightly in plastic wrap and refrigerate until ready to serve. Transfer to a serving platter and dust with confectioners' sugar.
6. Melt candy coating, pipe onto parchment paper to make branchlike decorations, removed from paper and arrange on yule log when cooled.