

Crunchy Brownie Yule Log**Ingredients:**

IREKS Brownie Mix	1.150kg
Vegetable Oil	0.230
Water	0.350kg
IRCA Mirabella White	0.500kg
Hectors Honeycomb Medium Coated	0.150kg
IRCA Coverdecor Dark	0.300kg

**Method:**

1. Add all brownie ingredients to a mixing bowl and mix for 3–4 minutes until smooth.
2. Spread evenly into a lined baking tray and bake at 180°C for 20–25 minutes.
3. Allow the brownie to cool completely.
4. Break the baked brownie into pieces and place into a mixer fitted with a paddle attachment.
5. Mix until the brownie forms a soft, mouldable dough.
6. Roll the brownie dough out between two sheets of baking paper into a rectangle.
7. Whip the Mirabella until light and fluffy, then fold through the crushed Hector's Honeycomb.
8. Spread the Honeycomb Mirabella filling evenly over the brownie sheet.
9. Carefully roll into a Yule Log shape and chill until firm.
10. Coat the Yule Log with melted Coverdecor and allow it to set.
11. Finish with a dusting of icing sugar and decorate as desired.
12. Slice and serve.