

Butter Cream Filling

Carey

(for Christmas Log)

2 sticks butter (unsalted ~~preferred~~) necessary

2 egg yolks

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup water

($\frac{1}{4}$ cup cocoa)

$\frac{1}{2}$ to 1 tsp

Carey uses
about 1 tsp rum
flavoring instead
of cocoa

Use softened butter. Add it to egg yolks and mix to cream texture. Prepare a syrup by heating sugar & water until boils. Cool before adding to mixture. Whip till thick enough to spread.

Carey makes chocolate roll, butter
filling and ices it w/ chocolate
frosting and decorates.