

Festive Yule Log Cake Recipe

14 Servings

Ingredients

1 pkg. (4 oz.) BAKER'S Semi-Sweet Chocolate, melted, cooled slightly and divided
5 vanilla wafers
1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
1/4 cup butter, softened
1-1/2 cups powdered sugar
1 pkg. (3.4 oz.) JELL-O Vanilla Flavor Instant Pudding
1 cup cold milk
1-1/2 cups thawed COOL WHIP Whipped Topping
14 graham crackers, broken in half (28 squares)
1 oz. BAKER'S White Chocolate
1/4 cup fresh raspberries

Directions

- Pipe a small amount of semi-sweet chocolate into spiral design on wafers; refrigerate until ready to use. Beat cream cheese and butter in a large bowl with a mixer until well blended. Add remaining melted chocolate; mix well. Gradually beat in sugar until light and fluffy.
- Beat pudding mix and milk in a medium bowl with whisk for 2 min. Stir in COOL WHIP. Spread 1 rounded Tbsp. pudding mixture onto 1 graham square; cover with second graham square. Spread top with 1 rounded Tbsp. pudding mixture. Repeat with remaining graham squares and pudding mixture to form a 12-inch loaf. Stand on the edge on a platter; frost with cream cheese mixture to resemble a log.
- Run tines of fork over dessert to resemble tree bark. Refrigerate overnight. Meanwhile, make curls from white chocolate (see Tip); refrigerate until ready to use. Decorate with wafers, chocolate curls and raspberries. Cut into diagonal slices to serve.