

# DINO'S DYNAMOS

## Recipe

### Christmas Chocolate Yule Log

#### Ingredients

- 1 chocolate Swiss roll
- 140g butter
- 280g icing sugar
- 1-2 table spoons of milk
- 2-4 tablespoons of chocolate powder



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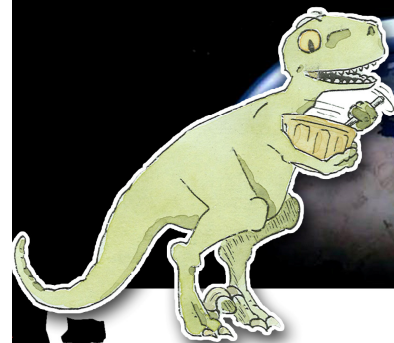
**Step 1** Beat the butter in a large bowl until it is soft. Using a wooden spoon makes this easier.

**Step 2** Sieve in half the icing sugar and beat to a smooth mixture.

**Step 3** Add the rest of the icing sugar and mix. If you need to loosen the mixture, add a tablespoon of milk. Try your best to make your icing smooth and lump-free.

**Step 4** Beat in the drinking chocolate powder. Taste to see if your icing is chocolaty enough! If not add more.

**Step 5** Spread the butter icing over the Swiss roll. You can drag a fork over the top to make it look like wood. Dust your log with icing sugar.



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### Rudolph's Red Nose

Everybody knows that Rudolf is meant to have a red nose. But it is not just Rudolf, many reindeers have red noses!

This is because they have lots of folds of skin in their nose and these act as heat exchangers – cold air is heated up when it is breathed in, and air leaving the reindeer's body is cooled. This helps reindeers keep warm in the freezing Arctic conditions.

However, these special folds of skin make a good home for many bacteria. The bacteria can cause an infection and make a reindeer's nose red! Poor Rudolf!

