



GANACHE CAKE FROSTING

This frosting is perfect for a nice shiny chocolate finish!

PREP TIME : 5 MINUTES

COOK TIME : 2 MINUTES

COOL TIME FOR DRIZZLING: ABOUT 25 MINUTES

COOL TIME FOR SPREADING AS A FROSTING : ABOUT 1 HOUR

INGREDIENTS

8 ounces bittersweet chocolate chips or bittersweet squares, chopped

1 cup heavy whipping cream

DIRECTIONS

- Place chocolate into a medium bowl. Heat the cream in a small sauce pan over medium heat. Bring just to a boil, watching very carefully, it boils in about a minute. You could also choose to place cream in a medium ceramic or glass bowl and heat it the microwave for 2 minutes. When the cream has come to a boil, pour over the chocolate chips or chopped chocolate, whisk until smooth, about 2-3 minutes.
- Allow the ganache to cool slightly, about 10 -15 minutes. At this time you can drizzle over a cooled cake. For a fluffy frosting or filling, allow it to cool until thick, about 1 hour, then whip with a whisk until light and fluffy and spread over cooled cake.