

Ganache Frosting

Enough for a 2-layer 8" cake

Ingredients:

1 ½ c sugar
1 c heavy cream
6 oz unsweetened chocolate, coarsely chopped
½ c butter, cut up into small chunks
2 t vanilla
Option: 1 t instant espresso powder (add in with chocolate in the recipe)

Directions:

In a heavy saucepan, mix the cream and sugar. Over medium heat, stirring constantly, bring to a boil.

Reduce the heat and simmer for 10 minutes without stirring. Use a timer.

Remove from the heat and stir in the chocolate, butter and vanilla. Stir until the mixture is uniform and all the chocolate and butter has melted.

Using a spatula, scrape all into a shallow bowl.

Cool to room temperature, stirring occasionally. This will let it cool uniformly.

Once cooled to room temperature, refrigerate, stirring every 5 or 10 minutes, until it has thickened to a good spreading consistency.