

Chocolate Ganache



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Recipe by: Laura Vitale

Makes About 1 Cup

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 4 ounces of Semisweet Chocolate Chips

__ 1/3 cup of Heavy Cream

__ 1 tsp of Butter, softened at room
temperature

__ 1/8 tsp of Salt

1) Heat the cream in a small pan over
medium heat until just below boiling point.

2) Pour cream over chocolate chips and let
sit for 1 minute. Add the softened butter
and whisk the whole thing together until the
chocolate has fully melted. Let it sit for a
few minutes before frosting or decorating
any cookie or any other type of pastry.

