



Easy Chocolate Ganache Recipe

Chocolate Ganache is easy to make and can be used for many different things, such as a topping, a cake filling, frosting, dipping sauce, etc.!

Equipment



- Small Saucepan
- Whisk

Ingredients



- 5 oz semi-sweet chocolate chips or chopped chocolate
- 1/2 cup heavy whipping cream

Instructions



1. Place your chocolate chips or chopped chocolate into a small bowl and set aside.
2. Pour the heavy whipping cream into the small saucepan and heat over medium heat while stirring occasionally.
3. Once the heavy whipping cream begins to bubble, remove from the heat and add the chocolate to the small saucepan.
4. Start to whisk together the heavy whipping cream and the chocolate. Keep going until the chocolate has melted and the mixture is smooth.
5. You are ready to use your chocolate ganache, or let it cool a bit if you are filling a cake.
6. Store any leftover chocolate ganache in an airtight container. It will last about 2 days at room temperature, or 2 weeks in the refrigerator. If you want to store it in the freezer it will last about 3 months.

Notes



To double the recipe, use 10 oz. chocolate chips (or 1 bag) or chopped chocolate and 1 cup heaving whipping cream (which is 1/2 of a small container or pint).