

## Chocolate Ganache Glaze

Chocolate ganache glaze differs from traditional chocolate glaze in that it uses heavy cream and butter instead of just shortening. It has a superior mouthfeel and taste. It can be temperature sensitive and is easiest to use fresh but can be refrigerate and used again on a later date.

Ingredients	Makes enough for about 1 ½ cakes	Makes enough for about 4 ½ cakes
Chocolate finely chopped, bittersweet or semisweet	8 ½ ounces	12 ¾ ounces
Heavy cream	8 ½ ounces	12 ¾ ounces
Unsalted butter, room temperature	1 ounce	3 ounces
Liquor (Kahlua)*	1 ounce	3 ounces

\*If you don't want to use liquor substitute the liquor with butter.

1. Place the chocolate in a large bowl.
2. Boil the heavy cream on the stove.
3. Pour the hot heavy cream on top of the chocolate and stir until completely melted.
4. Stir in the butter and liquor (if using) until completely incorporated.

### *To glaze a cake*

1. After cake cools, trim the top layer with a serrated knife to make the cake flat. Then cut the cake in half.
2. Place one cake layer on a cardboard that is the same size as the cake – the cardboard should not extend past the cake (very important). Using the slightly warm apricot glaze, brush on half of the glaze on the cake layer. Place the second cake layer on top and glaze the entire cake (top and sides). Place in the refrigerator for about 10-15 minutes to cool.
3. Prepare your glazing station. Place a wire rack inside a sheet pan and have a clean large and small offset spatula just in case. Prepare chocolate ganache glaze, making sure the temperature of the glaze is around 104 degrees F. Remove cake from fridge and place on the wire rack. Using a ladle pour chocolate glaze onto the middle of the top of the cake until all the glaze is used. If necessary, use the large offset spatula to smooth the glaze on top and use the small spatula to patch up spots along the sides that are not covered by glaze. Work quickly, as the glaze cools it will show marks where you touched the cake with the spatula. If possible, try not to use tools – such as swiveling the cake around – otherwise make few but precise movements with your tools.
4. Allow the glaze to set up at room temperature, normally this means when the glaze turns from shiny to dull. Once set, place cake on the cake cardboard or plate you plan to the serve the cake on (make sure to clean the bottom of the cake cardboard that is attached to the cake first) using a dab ganache as glue.
5. Refrigerate cake for at least an hour to really allow the glaze to firm up.

