

Raspberry Ganache

Ingredients	Frosts and fills two 8" or 9" cakes	
Bittersweet Chocolate		12 ounces
White Chocolate		3 ounces
Heavy cream	1 cup	8 ounces
Raspberry Sauce	½ liquid cup	4 ¾ ounces
Raspberry Liqueur	1 ½ tablespoons	24 grams

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Crush the chocolate into small pieces (if not in chocolate chips).
4. Bring the heavy cream to a boil on the stove. Pour into the chocolate chips and stir until completely melted and smooth.
5. Stir in room temperature raspberry sauce and raspberry liqueur.
6. Cool ganache to room temperature or icing consistency in the refrigerator. If ganache firms up too much warm in the microwave to soften.
7. Store ganache for up to 5 days refrigerated or 6 months frozen. Cakes iced with ganache can be packaged and stored at room temperature for 24 hours and refrigerated for 5 days.