

Whipped Ganache Frosting

Take care not to over whip this frosting since the heavy cream can quickly get chunky. The chocolate-mousse-like frosting gets firm very quickly as it cools so it can be difficult to get perfectly smooth.

Ingredients		
Bittersweet or Semisweet Chocolate		8 ounces
Heavy Cream	2 cups	1#
Vanilla	½ tsp	

1. Place half of the heavy cream into your electric mixer bowl, with the whip attachment in it as well, and chill in the refrigerator.
2. Boil the remaining half of the heavy cream and add it to the chocolate, stirring until it is completely melted. Stir in the vanilla. Allow to cool to room temperature.
3. Whip the chilled heavy cream just as the cream thickens – before soft peaks.
4. Add the chocolate mixture and whip until soft peaks form.