

## White Chocolate Ganache

*for something so very fancy, it sure is simple...*



Depending on the amount of ganache you're using, this recipe will frost a two layer cake OR about 2 dozen cupcakes. For the rose decorations in the picture, this recipe covered about 18 cupcakes.

First of all, for as easy as it is, it does take some time to get the ganache cooled enough to use for piping. If you have it sitting on the counter, it needs to cool for about 4 hours. You can half that amount of time by putting the ganache in the fridge. So you'll need to be mindful of that when you're timing out your bake.

Here are the ingredients you need:

24 oz. white chocolate chips  
8 oz. heavy whipping cream

- First, you'll want to soften the white chocolate in the microwave for about 30 seconds. It's perhaps a bit extra, but it does make the process flow nicely.
- In a small saucepan, bring some heat to the cream...just to the point that it's about to simmer. Pull it from the heat and pour it over the white chocolate chips.
- Make sure the chocolate chips are completely covered, then let it sit on the counter for 5 minutes.

### **3 ways to use white chocolate ganache:**

- 1) Let it cool just a short while and use it as a glaze for your cake or cupcakes.**
- 2) Let it cool just a bit longer and you'll be able to make that cool "drip" effect as it runs partially down the sides of the cake.**
- 3) Let it cool completely until it holds its shape on a spoon when stirring, and you can use it for piping.**