

Chocolate Glaze

Makes for one 9in drippy cake

Ingredients	Quantity
Dark/Milk Chocolate	1.5 cups
Heavy Cream	3/4 cup for dark, 1/2 cup for milk

1. Place chocolate in a heatproof bowl. In a saucepan, bring the cream to a boil over medium heat
2. Pour the hot cream over the chocolate and let sit for 15 seconds undisturbed, then stir, beginning in the center of the bowl with small circles and widening the circles until the ingredients are uniformly combined and ganache is smooth
3. Let cool. Gently warm over a double-boiler before applied