



Chocolate Ganache Frosting

1/2003

Make the ganache before making the cupcakes. While it cools, prepare and bake the cupcakes; when the cupcakes are cooled, the ganache will be ready to be whipped and used. If you prefer, you may opt not to whip the ganache. The frosting will be more dense and slightly smaller in amount.

Bittersweet, milk, or white chocolate can be substituted for the semisweet chocolate. If you own two standing mixer bowls, use one instead of the medium bowl mentioned in step 1; the ganache can then be made, chilled, and whipped in the same bowl. The second mixer bowl will be needed to make the cupcakes. This recipe can be doubled.

Makes about 2 cups, enough for 12 cupcakes

1 cup heavy cream

8 ounces semisweet chocolate , *chopped*

1. Bring cream to boil in small saucepan or in microwave. Place chocolate in medium bowl and pour boiling cream over. Cover with foil and let stand 5 minutes. Whisk until smooth, then cover with plastic wrap and refrigerate until cool and slightly firm, 45 minutes to 1 hour.

2. Transfer cooled chocolate mixture to bowl of standing mixer fitted with whisk attachment; whip mixture at medium speed until fluffy and mousse-like and forms medium-stiff peaks, about 2 minutes.