



Chocolate Ganache Frosting



6 1-ounce squares semi-sweet chocolate

3/4 cup heavy whipping cream

1 T butter

2 cups powdered sugar

Note: You'll want to leave plenty of time to make this frosting, as it takes time to melt and then cool again.

In double boiler, combine chocolate and cream. Stir occasionally until chocolate is melted and smooth. Add butter and stir until melted and incorporated. Gradually whisk in powdered sugar until smooth. Frosting will be more of a glaze consistency at this point. Let mixture cool until it reaches a spreadable consistency (at least 30 minutes). Can refrigerate to thicken quicker. Spread as a frosting on cake or cupcakes. Makes about 2 cups. Frosts approximately 24 cupcakes.