

# U The Lexingtonienne U

## CHOCOLATE GANACHE

- 3/4 C heavy cream
- 8 oz bittersweet or semisweet chocolate, finely chopped
- 1 T liqueur or 1 t vanilla (optional)

Bring the cream to a boil. Remove from heat and add the chocolate. Stir until most of the chocolate is melted. Cover and let stand for 10 minutes. Stir or whisk until completely smooth. Stir in liqueur or vanilla if using.

For a pourable glaze, let your ganache stand at room temperature until the mixture cools slightly. For frosting, let stand until spreadable. If it gets too stiff, you can pop it in the microwave for 20-30 seconds. It keeps for up to 3 days at room temperature or up to 1 week refrigerated.

This makes a fabulous cake frosting (spread at room temperature), cupcake glaze (dip cupcakes into warm ganache), or you could spread it over brownies made from a store-bought mix, or you could spoon it over ice cream. Or stand at the kitchen counter and eat it with a spoon.

