



# Chocolate Ganache

Makes:

Prep Time: 10 minutes Cook Time: 5 minutes

Total Time: 15 minutes

- 1/2 cup unsalted butter
- 1/4 cup whole milk, warmed
- 1 tbsp light corn syrup
- 2 tsp vanilla extract
- 4 ounces bittersweet chocolate, chopped
- 2 cups confectioners' sugar, sifted

Combine butter, milk, corn syrup, and vanilla in medium saucepan and heat over medium heat until butter is melted. Decrease the heat to low, add the chocolate, and whisk until melted.

Turn off heat, add the powdered sugar, and whisk until smooth. Allow glaze to cool completely.