



Makes: 1 & 1/2 cups

Prep Time: 3 minutes Cook Time: 2 minutes

Total Time: 5 minutes

## Ingredients

- 1 cup heavy cream
- 1 tbsp unsalted butter
- 8 ounces semi-sweet chocolate, chopped
- 2 tablespoons corn syrup, optional (see Chef's Note)
- 1/2 tsp vanilla extract, optional
- 1/2 tsp kosher salt

## Instructions

Add heavy cream, butter and corn syrup (if using) to a medium saucepan and heat until butter is melted and the mixture just begins to simmer, stirring occasionally OR add heavy cream, butter and corn syrup to a microwave safe bowl and microwave for 2 minutes or just until simmering and butter is melted.

Add chocolate and give it a swirl so the chocolate is covered. Let stand 3 minutes.

After 3 minutes, vigorously whisk in circular motions until chocolate is melted and completely smooth. Whisk in vanilla if using.

Let ganache cool for 10 minutes before using as a dip or sauce or allow to cool to room temperature for frosting, filling, etc., stirring often. Reheat at 50 % power in the microwave with 1 teaspoon vegetable oil if ganache thickens too much as you work or becomes grainy.

### Chef's Notes:

It's optional to use corn syrup, but it will make the sauce extra smooth, it will keep it shiny even after being refrigerated and will keep it flexible when it sets.