**Chocolate Ganache**

Ingredients:

* Ganache:
	+ 125mL heavy cream
	+ 180mL chocolate

*Is a glaze, icing, sauce or filling for pastries made from chocolate and cream.*

1. Place chocolate into large bowl.
2. Heat heavy cream over medium high heat until it comes to a boil.
3. Remove cream from heat and pour immediately over chocolate.
4. Mix until completely melted and combined – should be glossy.
5. Allow ganache to cool slightly. The longer it cools the thicker it will set.
6. Dip cupcakes into ganache.