

GANACHE DRIZZLE

Absolutely Chocolate

Prepared at [Trailside](#)

This ganache is deep and delicious.

I use a blend of semi-sweet, unsweetened and dark chocolate...feel free to experiment to come up with the mix that scores for you.

If pairing this ganache with the Fastest Fudge Cake (you should!) ...halve the quantities or make the full batch and keep the unused portion in the fridge for a spoonful every now and then to make your day a bit better.

8 ounces bittersweet or semisweet chocolate (or mixed), finely chopped
1 cup heavy cream; more as needed
Granulated sugar (optional)

Put the chocolate in a medium heatproof bowl.

In a small saucepan, bring the cream to a boil.

Pour the hot cream over the chocolate and whisk gently until the chocolate is completely melted and smooth.

Set the cool cake on a wire rack set over a baking sheet or foil.

Pour or spoon the warm ganache over the cake and use an icing spatula to spread it over the top of the cake and down the sides.

Let the ganache set for about **an hour** before serving.

NOTE: If using a 70% bittersweet chocolate, the ganache might be a bit thick; add more cream, a tablespoon at a time, to thin it.

NOTE 2: You might want to add a couple of teaspoons of sugar when you add the hot cream.

NOTE 3: You can substitute crème fraiche (to add a subtle but lovely tang) or whipping cream for the heavy cream.