

GANACHE

ACTIVE TIME 5 MIN. TOTAL TIME 10 MIN. MAKES 2 CUPS (ENOUGH TO GLAZE ONE 8-INCH CAKE)

Poured on rather than spread, this glaze is wonderful over a Bundt or any other cake that calls for a sleek finish.

- 8 ounces bittersweet chocolate, chopped
- 1¼ cups heavy cream
- 1 tablespoon light corn syrup

Place chocolate in a medium heatproof bowl. Bring cream and corn syrup to a simmer in a small saucepan over medium heat. Pour over chocolate; let stand for 1 minute. Stir until shiny and smooth. Let cool slightly.

STORAGE GANACHE CAN BE REFRIGERATED FOR UP TO 5 DAYS. REHEAT IN A HEATPROOF BOWL SET OVER A PAN OF SIMMERING WATER BEFORE USING.