

MILK CHOCOLATE GANACHE

- 1 1/2 cups Milk Chocolate or Semi-Sweet Chocolate Chips
- 1/2 cup Heavy Cream

Directions

Warm your heavy cream in the microwave, once warm pour over chocolate chips.

Let it sit for a few minutes and then stir. Once combined, use a whisk to incorporate the ingredients fully. This will make your ganache smooth and shiny.

Let ganache cool for 3 minutes and place in piping bag. (If not using right away you can place in a microwave safe, air tight container in the fridge until ready to use.)

If reheating from the fridge-- do so slowly 30-45 sec at a time until smooth- so the chocolate wont burn.