

GANACHE, FULLY



THE COOKFUL

Edited by Lyndsay Burginger and Christine Pittman

Ganache, Fully

It's February and everywhere you look there are red hearts and cupid's bows. Honestly, I don't go in for all that stuff. I love my sweetheart, and my other loved ones, every day. Valentine's Day is thus not about the love. It's about the chocolate. Sooo much chocolate.

In honor of this chocolaty month, we've decided to get in deep with ganache.

If you don't know, ganache is a mixture of chocolate and cream. It's very easy to make. You heat up cream and pour it over small pieces of chocolate. The heat from the cream melts the chocolate and turns it into this fudgy stuff. You can make ganache different thicknesses by varying how much cream and chocolate you use. Depending on the amounts it can then be rolled into truffles or poured over a cake. It can even be whipped into a frosting. Ganache is a remarkable thing.

In this book we tell you how to do all of the above ganache-related things. So look forward to some great how-to's, lots of tips and some incredible recipes that will be perfect for Valentine's Day, or all the other days of the year when you can show someone you love them.

O.K., Let's get melted!

Christine



THE COOKFUL

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What You Need to Make Ganache

By Lyndsay Burginger

You don't need special tools to make ganache, however who can resist a new heart-shaped mold for your truffles? See [here](#) for this and other great ganache gear.

Ganache is just a combination of chocolate and cream so it doesn't require a lot of tools to make. Some applications require something special (you definitely need a mold to make molded truffles, y'know). But other than that, the tools you need are really basic. Here are our favorite standard tools for this delectable job.

First when making the ganache you need some chocolate. You can use something dark like a [72% Dark Chocolate bar](#). Or perhaps [Dark Chocolate Chips](#), that way you don't need to chop the chocolate before melting. And [White Chocolate](#) is always an option.

Your chocolate is all ready to go, now it's time to warm up your cream. We found that a microwave was the easiest to use, and a [Glass Measuring Cup](#) works perfectly as a container

Ganache Buying Guide

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to warm the cream and to mix in the chocolate. A [Silicone Spatula](#) mixes up the chocolate without incorporating too many air bubbles into the mixture.

Once the ganache is mixed you can either pour it on a cake or you can chill it for truffles. We used these [Heart-Shaped Silicone Molds](#) to make our molded truffles but you could go with something more basic like these [Round Truffle Molds](#). Or go all out with some [Dog-Shaped Truffles](#). Woof.

So your beautiful truffles are all done. Now what? Why not give them to friends and loved ones as gifts? Act like a true chocolatier by boxing your homemade truffles in [Small Candy Boxes](#). Your friends and family will say, “Thank You!!!”



How to Make Ganache

By Lyndsay Burginger

Chocolate ganache that's so good you'll want to fill your bathtub with it. Rubber ducky not included.

What do truffles, eclairs, Boston cream pie and bon bons have in common?

Rich chocolate ganache!

That's right, chocolate ganache is every baker's best friend. Heck, some people would probably marry it, it's that good. Ganache is only two ingredients (sans flavorings) and it's so versatile. You can pool it on a cake, whip it up into a mountain of frosting or chill it down to roll in some powdered sugar.

First you need to decide what you would like to use your ganache for. Does it need to be on the liquidy side to run gracefully down the side of a cake? Or firmer to make a truffle? Once you've made that decision, you're good to go. (There's a tutorial on how to figure this out in the pages ahead).

How to Make Ganache

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Today we decided to go with 6oz. of heavy whipping cream and 2 cups of chocolate chips. This makes a thick ganache perfect for truffles. We did the entire process in the microwave so it's fast and simple.



Step 1: Start by measuring out the heavy whipping cream.



Step 2: Heat the cream in the microwave in 30 second intervals, stirring in-between.



Step 3: While the heavy cream is heating, measure out the chocolate chips and place in a bowl.



Step 4: Heat the cream until it reaches 200°F, right below the boiling point. If you do not have a thermometer (we suggest a great one [here](#)) you can tell the cream is warm enough when it just begins to bubble and is hot to the touch (careful, don't burn yourself!).



Step 5: Pour the warm heavy cream over the chocolate chips.



Step 6: Once all the cream is added, use a spatula and stir until smooth. Keep stirring and you will soon see the chocolate melt and incorporate with the warm cream.

How to Make Ganache

Continued from previous page



Step 7: Look at all that chocolatey goodness! At this point the ganache is ready if you are planning to apply it to a cake or some other treat.



However if you are making truffles, chill the ganache until it is firm, about an hour or overnight. The ganache is ready for rolling once it keeps a solid shape when the bowl is tipped.

Basic Chocolate Ganache

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Yield: 3 cups

Prep Time: 2 minutes

Cook Time: 3 minutes

Total Time: 5 minutes

Ingredients:

6 oz. Heavy Cream

2 cups chocolate chips

1. Heat the cream in the microwave in 30 second intervals, stirring in-between. The cream is ready when it reaches 200°F, right below the boiling point. You can tell the cream is warm enough when it begins to bubble and is hot to the touch.
2. Remove the cream from the microwave and pour the chocolate chips in. Stir until smooth.
3. At this point the ganache is ready if you are planning to apply it to a cake or some other treat. If you are making truffles, chill the ganache until it is firm, about an hour or overnight



Temperatures and Ratios for Mathtastic Ganache

By Maria Siriano

I guess your teacher was right; you will use math in everyday situations! Good thing ganache ratios are super easy to calculate.

So you know that you need the rich, fudgy taste of ganache, like, now, but depending on how you'll be using the ganache, you're gonna need to use different ratios of cream and chocolate. Don't sweat it if you weren't the star pupil of your algebra class, though. This math is a piece of cake. Chocolate cake, that is.

With ganache, we like to use ounces as our unit of measurement for both the chocolate and the cream. So a 2:1 ratio might be 8 ounces of chocolate to 4 ounces of cream. It may seem to be a bit strange to measure cream in terms of weight, but using the same units keeps things simple, and you can measure it all using your handy-dandy [kitchen scale](#) (that means fewer dishes to clean, too!)

Temperatures & Ratios for Ganache

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Keep in mind that each ganache will thicken as it cools. If it is too thick to work with, heat it gently over a double-boiler (or in the microwave on a low heat setting), stirring frequently. If the ganache is too runny, cool it at room temperature or refrigerate it, stirring every 5 minutes or so, until it's the right consistency. Start with the ratios below, and after you work with the ganache a little bit, you'll be a pro!

What You're Making:

- + Truffles
- + Very stiff piped cake decorations

Ratio To Use:

2 parts chocolate to 1 part cream

How To Use It:

Once the ganache is mixed and warm, it will be quite thick, but still soft. At this consistency, you can pipe decorations. It will set up to be very firm, and you'll need to work quickly so it doesn't cool so much you can't pipe it.

To make truffles, pop the ganache into the refrigerator and stir it every 5 minutes until it's thick and cool, but not completely hardened. You still need to be able to scoop it! The ganache should hold its shape when you roll it into a ball in your hands. Then you can dunk your truffles in cocoa powder or whatever else you want to coat them in!



Temperatures & Ratios for Ganache

Continued from previous page

What You're Making:

- + Thick glaze
- + Filling for a layer cake
- + Whipped ganache frosting
- + Dipping

Ratio To Use:

1 part chocolate to 1 part cream

How To Use It:

The consistency of this ganache when it's still warm will be kind of like chocolate pudding. In this stage, you can use it as a dip or as a glaze. Hellooo, donuts!

Once the ganache thickens ever-so-slightly, you can spread the ganache between cake layers.

To make whipped ganache frosting, cool the ganache so that it's thick but soft, transfer it to a mixing bowl, and beat it until it's fluffy and light in color. This is a great frosting for cupcakes.



What You're Making:

- + Pourable ganache
- + Soft icing
- + Light whipped ganache

Ratio To Use:

1 part chocolate to 2 parts cream

How To Use It:

Fresh from the stove, this ganache is very thin. While it's still liquid, you can get a smooth, thin coverage of ganache over an entire dessert by pouring the ganache over the top.

If you let it cool and thicken a bit, you can make those awesome drips down the side of your layer cake by pouring a small amount ganache on the top and guiding it to the edges so it runs down. If the ganache is too warm, the drips will run all the way to the bottom of your cake, so do a test drip first!



Whipped Ganache Icing

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When it has cooled to thicker consistencies, you can whip this ganache in the mixer to be very light and fluffy with almost a milk chocolate flavor. Or you can leave it unwhipped for a rich, soft frosting.

Yield: 2 cups

Prep Time: 2 minutes

Cook Time: 3 minutes

Total Time: 5 minutes

Ingredients:

6 oz. Heavy Cream

1 cup chocolate chips

1. Heat the heavy cream in the microwave in 30 second intervals and stirring in-between. The cream is ready when it reaches 200°F, right below the boiling point. You can tell the cream is warm when it begins to bubble and is hot to the touch.
2. Remove the cream from the microwave and pour the chocolate chips in. Stir gently until smooth and no chunks of chocolate remain.
3. Place in the fridge for 1 hour for the ganache to set.
4. Using an electric mixer whip ganache until light and fluffy. Decorate.



How to Flavor Ganache

By Lyndsay Burginger

We like experimentation here so we got nutty and zesty with our ganache.

When I say, “ganache,” what’s the first flavor that pops into your mind?

Chocolate!

Okay, but what about something more fruity? Or something salty? Floral, crunchy, smokey, robust?

Plain chocolate ganache is good in my book, however, if you are a flavor-adventurer like me, you’re going to love flavoring your ganache. There are many ways one can flavor their ganache (along with millions of flavors you can create!).

How to Flavor Ganache

Continued from previous page

GET STEEPED

Like tea, certain ingredients can be infused into the cream itself to add a lovely flavor. Try adding something like lavender to add a floral tone or saffron to add a more middle-eastern flavor. To do this, measure out your cream and warm. Add in your infusion of choice and let steep for an hour (or longer depending on preference) and strain. Heat the cream back up and use the cream as usual for your recipe. Love infusions? Try out these fun ones we created with [Hot Chocolate](#).

GET SALTY

Sweet chocolate and sea salt are the perfect combination to tingle your tastebuds. Since the salt melts when added to the hot ganache we like to stir in a small amount (1/4 teaspoon of sea salt to 2 cups ganache) to the cooled ganache. You can even use the ganache, say as a frosting and sprinkle the salt on top. Delish!

GET EXTRACTED

You probably already have some of these in your pantry (vanilla I'm looking at you), and they are perfect for adding a punch of flavor. Once the cream is heated, add the chocolate and stir. Once most of the chocolate is melted add in the extract and stir. (About 1/2 teaspoon extract to 2 cups of ganache).

GET A LITTLE ZESTY

Getting that tart essence of orange for those bittersweet orange truffles (sounds, so good right?) is fast and simple. Heat your cream and add in some orange zest (or lemon, lime, grapefruit, whatever). Let steep for 15 minutes, drain, then reheat the cream and add the chocolate.

GET NUTTY

Who's feeling a little nutty? Add some Nutella or peanut butter to your ganache repertoire by simply adding them to your chocolate. Mix the nut butter in with your chocolate chips then pour on the heavy cream. Done!

How to Flavor Ganache

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GET TIPSY

Chocolate and alcohol does a good couple make. Add a few drops of your favorite liqueur to your ganache just as you would with a flavor extract. Be careful, too much can curdle your ganache. A drip will do ya!

GET BUZZED

Add a bit of a caffeine kick by stirring in 1 teaspoon of instant espresso into your heavy cream. The coffee will perk up the chocolate sending you into a coffee-chocolate-superdrive.



How to Make Truffles

By Lyndsay Burginger

What's more romantic than a box filled with homemade truffles? Not much I'd say. Except maybe sharing them in bed together. Ummm...but I'm not sharing these! Make your own, dude. (JK. You can have one. I said one!).

Forrest Gump's Mama said, "Life is like a box of chocolates. You never know what you're gonna get." Well, that may be true, however you can be sure that this box of chocolate is going to be delicious. And you'll know what's inside each one because, well, you made them!

How to Make Truffles

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Step 1: Start by making your ganache and let it chill for at least an hour. Use this time to search around the house for a pretty box or [order one online](#). Write a cute little love note to attach to your gift.



Step 2: Measure out 1/2 cup of confectioners sugar in a small bowl.



Step 3: Once the ganache is firm use a 1/2 tablespoon or a melon baller and scoop out the chocolate and form into uniform balls. Gently roll the ganache into a ball. Your hands will be covered in chocolate. Do not, I repeat, do not wear white while making these. By the way, anyone know how to get chocolate out of a new white skirt? I'm asking for a friend....Try to roll out the ganache fast to lessen the chance of melting. If the ganache is getting too warm while sitting out place back in the fridge for a few minutes and continue when chilled.



Step 4: Gently roll the ganache ball in the confectioners sugar. Make sure that the entire truffle is covered in sugar.



Step 5: Once completely covered in confectioners sugar, place on parchment or wax paper to set. It's okay if the truffles are not perfectly round. Place all of the truffles on a plate and chill in the fridge until firm, around 30 minutes. Once ready to serve, place into a box and give to your sweetie.

Chocolate Truffles

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Yield: 20 truffles

Prep Time: 20 minutes

Cook Time: 5 minutes

Total Time: 25 minutes plus 1 hour 30 minutes for chilling

Ingredients:

6 oz heavy cream

2 cups chocolate chips

1/2 cup confectioners sugar

1. Pour the heavy cream into bowl and microwave in 30 second increments, stirring in between, until the heavy cream is nearly boiling, around 200°F.
2. Add the chocolate chips to the cream and stir until the chocolate is melted and smooth. Chill in fridge for at least an hour for the ganache to set.
3. Roll the ganache between your hands into 1-inch balls and set on parchment paper.
4. Roll truffles in confectioners sugar and place back on parchment paper. Chill for 30 minutes. Reroll in confectioners sugar if the wetness of the chocolate has seeped through and soaked up the powder.



How to Temper Chocolate

By Lyndsay Burginger

Turn your home kitchen into a version of Charlie and the Chocolate Factory, minus the squirrels, the glass elevator and the edible wallpaper.

Tempering chocolate is the golden ticket to shiny, beautiful chocolate confections. Use it to create a shiny and solid case for your ganache truffles or as a decoration. And with a little practice, you too can make chocolates even Willy Wonka would be jealous of.

So, what is tempering exactly?

Lemme get a little sciencey for a minute. Chocolate is a combination of cacao, milk solids, sugar, and cocoa butter. The cocoa butter inside the chocolate gives chocolate its smooth mouth-feel because it's a fat. However, sometimes fat separates and floats to the top of a food product, as you've probably seen happen with other foods. Like salad dressing.

Think of chocolate as a salad dressing. When you leave a salad dressing on the counter for a few hours the vinegar and oil separate. The same thing can happen to chocolate once it's

How to Temper Chocolate

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heated. Once the chocolate is taken off the heat and begins to cool, the cocoa butter begins to crystallize. It's separated from the rest.

The crystallization of the cocoa butter is uneven and produces a dull looking chocolate which never fully sets at room temperature. Further on, bloom may show up on the chocolate (those pesky white bubbles of fat on the chocolate).

There is a solution to this separation problem.

By tempering your chocolate you are able to control the crystallization, resulting in a shiny chocolate finish along with that snap you get when breaking a piece of store-bought chocolate in half.

Tempering chocolate is a simple process that only requires a bit of time and a thermometer. To temper you must bring your chocolate to a high enough temperature to break up all cocoa butter solids and bonds. Then you bring the temperature down to create uniform crystallization of the chocolate. Last, you will barely heat the chocolate back up to the point where it is ready to use.

These are the three temperatures you need to be aware of:

121-131°F

Heating the Chocolate

80-84°F

Cooling the Chocolate

86°F

Warming the Chocolate

How to Temper Chocolate

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Step 1: Measure out the chocolate you will be using (either in cups or with a scale). You'll start by using 3/4 of it. So set 1/4 of it aside.



Step 2: Finely chop 3/4 of the chocolate. This will make the chocolate melt more evenly.



Step 3: Put all that chocolate in a large bowl. Chop the remaining 1/4 of the chocolate. This will be used for a process called seeding.



Step 4: Melt the big bowl of chocolate. You can either melt the chocolate over a double boiler, which is more controlled, or in the microwave. Today we decided to use the microwave, stirring the chocolate every thirty seconds until melted. Remember the temperatures we discussed earlier? This is the first of them. The Chocolate must reach 121-131°F to temper properly. Use an instant read thermometer to make sure it's right.



Step 5: Begin adding the seeding chocolate to the melted chocolate a little at a time. Stir the chocolate until it melts. The solid chocolate should begin bringing the temperature down immediately. Once the chocolate is melted add another handful and stir.



Step 6: After all the chocolate is melted, the tempered chocolate should begin to thicken. Here's the second temperature! The chocolate is tempered once it reaches 80-84°F. If the chocolate is still above the temperature, continue to stir until the chocolate reaches the desired temperature.

How to Temper Chocolate

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Step 7: Once the chocolate is at the correct temperature, test the chocolate by dipping some parchment paper into the chocolate. After a few minutes the chocolate should already begin to harden (this was hard for us because our kitchen was so hot on that day. We live in Florida. It's an issue. Always). You can see that it's starting to set at the edges. After assuring that your chocolate is tempered you may begin using it. If the chocolate is getting too thick you can warm it up in ten-second increments in the microwave, never going above 86°F. Once over that temperature the temper is broken and you will have to start over again. And that's no fun.



Valentine's Day Truffle Pops

By Lyndsay Burginger

Truffle Pops are filled with ganache and coated in chocolate. Move over Cake Pops, there's a new pop in town!

Cake pops are fun, but do you know what's even better? Truffle pops.

These are great giveaways for parties or cute little treats to have around the house. They can be made ahead (always a plus in a busy lifestyle), and keep for about a week in the fridge. However these were barely able to survive the hour, they are just that good.

Before starting this recipe make sure to take a look at our tempering chocolate guide. It'll be helpful when it comes to dipping the truffles. This recipe uses our basic firm ganache ratio 2:1 which is cooled and rolled just like our rolled truffles, minus the powdered sugar.

Make sure that the truffles are very firm before dipping them. I rolled my truffles into balls, added the stick, then let the truffles chill in the refrigerator for over 30 minutes before dipping into the chocolate. Since the truffle is already cold, the chocolate will harden almost instantly,

Truffle Pops

Continued from previous page

creating a shell around the ganache.

If it seems that your chocolate is beginning to cool, which might be because you're dipping cold ganache into it, you can heat it up in the microwave for about 10 seconds, making sure to not bring the temperature above 86°F. Any higher than that you lose your temper, and your actual temper too!

Yield: 20 servings

Prep Time: 20 minutes

Cook Time: 5 minutes

Total Time: 25 minutes plus
1 hour for chilling

Ingredients:

6 oz heavy cream

2 cups chocolate chips

10 sticks (popsicle sticks are
fine)

2 cups tempered chocolate
([see how here](#))

sprinkles to decorate

wax paper

1. In bowl, microwave in 30 second increments, the heavy cream until it is nearly boiling, around 200°F.
2. Add the chocolate to the cream and stir until the chocolate is melted and smooth. Chill in fridge for at least an hour for the ganache to set.
3. Roll the ganache into 1-inch small rounds and place the stick in the middle. Chill for 15 minutes to set.
4. Dip pops in tempered chocolate and place on wax paper. Immediately decorate with sprinkles. Let the chocolate set before serving.



How to Make Molded Truffles

By Lyndsay Burginger

Like Lucy and Ethel in the chocolate factory, you and your friends will have a great time making molded truffles.

One of my favorite episodes of I Love Lucy is the one where Lucy and Ethel find work at a chocolate factory making chocolates. Like Lucy and Ethel, Christine (our editor-in-chief) and I donned some aprons and made truffles one afternoon amidst gabbing about life and sipping on some warm drinks. There was also a lot of snapchatting going on. Christine is kind of an addict! (Find her at @cookthestory.)

Making truffles is a great (and delicious) way to spend some quality time with friends while producing something beautiful to take home at the end of the day. We decided to stick with a simple chocolate ganache filling however there are endless options of how to flavor your ganache.

How to Make Molded Truffles

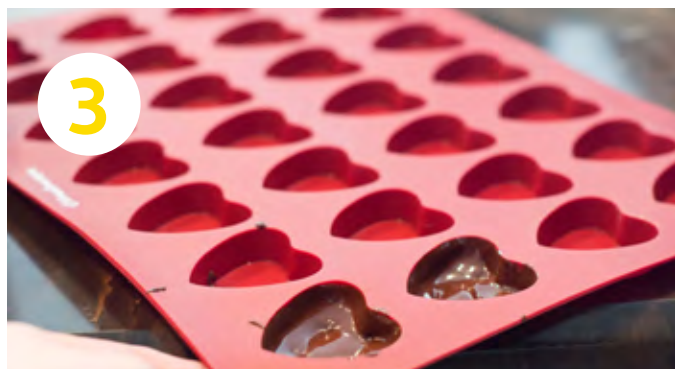
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Step 1: First, you need to make up a batch of ganache. This ganache needs to set just a tad to become thick, but not thick enough where it will be impossible to pipe out. We found that fifteen-twenty minutes in the fridge was the perfect amount of time.



Step 2: While the ganache is setting, temper your chocolate and depending on how large or small your molds are (we used [these ones](#)), spoon enough chocolate into the molds to be able to paint the molds entirely with chocolate. Use a small paintbrush to spread the chocolate around and completely paint the inside of the mold, all up the sides and on the bottom. Make sure it's a fresh brush! You don't want any paint in your truffles...



Step 3: Tap the chocolate on the counter to make sure it flows into all the nooks and crannies and pops any air bubbles.



Step 4: Chill your chocolate until fully set, about 5-8 minutes.



Step 5: Fill a piping bag or plastic baggy with your ganache filling. Snip off the tip.



Step 6: Fill the molds with the ganache, being careful to fill up only 3/4 of the way.

How to Make Molded Truffles

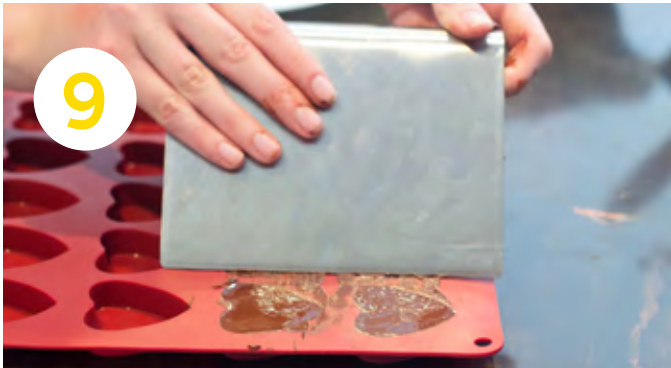
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Step 7: Spread the ganache out and tap on the table to get rid of any air bubbles. Pop the mold into the fridge to chill.



Step 8: Once the ganache is chilled and hardened, spoon on the remaining tempered chocolate. Fill the chocolate all the way to the top.



Step 9: Using a bench scraper or some straight-edge tool, pull the chocolate across the top, creating a flat bottom of the truffle. Chill until solid.



Step 10: Once solid, begin to loosen the mold. We found it easiest to turn the mold over and to pop the truffles out. That will depend on your mold though. Because this one was silicone it was pretty easy. Gently pop out the truffle and enjoy!

Molded Truffles

Continued from previous page

Yield: 28 large truffles

Prep Time: 15 Minutes plus 35 Minutes chilling

Cook Time: 20 Minutes

Total Time: 1 Hour 10 Minutes

Ingredients:

6 oz heavy cream

2 cups chocolate chips

1 lb. chocolate, tempered

[candy molds](#)

paintbrush

1. Pour the heavy cream into bowl and microwave in 30 second increments, stirring in between, until the heavy cream is nearly boiling, around 200°F.
2. Add the chocolate chips to the cream and stir until the chocolate is melted and smooth. Chill in fridge for 15 minutes.
3. Using the tempered chocolate, spoon a bit of chocolate into the mold and paint the sides of the mold with chocolate. Chill until set.
4. Spoon the ganache into a piping bag or a ziplock baggie and cut the tip. Take the molds out of the fridge and pipe in a dot of ganache in the middle of the mold, tapping the mold lightly to eliminate any air bubbles. Place back in the fridge for ten minutes to set.
5. Spoon the rest of the chocolate onto the molds. Using a spatula, run the chocolate off the molds. Let set in fridge for 15 minutes to completely harden.
6. Once the truffles are hardened, gently unmold the truffles.

Ganache FAQ

By Lyndsay Burginger

Chocolate ganache is like a perfect hair day; a drop of water and it'll all go frizzy.

Okay, so chocolate doesn't frizz, but it does seize. And I'm talking, "It looks like you've seen a ghost and crawled into yourself" seize.

But wait! There are always solutions. Think of this as your friendly Ganache F.A.Q. You shall ask and we shall answer.

Does the temperature of a ganache matter?

There are two parts of this question and the answer to both is, "Yes". When making a ganache you need to make sure that the heavy cream is hot enough to melt the chocolate but not boiling to burn it. We say 200°F is a good temperature to lean towards while making ganache.

The second part of the question is regarding the temperature after the ganache is made. If you are using it as a very thin glaze it must be used immediately while still very warm. However if you are looking for the glaze that gently flows down the side of the cake you will want to wait for the ganache to cool slightly. If making truffles the ganache must be chilled thoroughly, resulting in a solid product.

My ganache looks chunky and broken, how do I fix it?

A ganache is essentially an emulsion (just like a salad dressing) and sometimes the fats melt and separate, creating a dull and grainy texture. This can be fixed by gradually adding a small amount of cold heavy cream into the broken ganache and stirring slowly.



Ganache FAQ

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How do I add flavor to my ganache?

You can add fun flavors to your ganache a variety of different ways. You can use alcohol, nut butters, extracts and even steep ingredients into the heavy cream to add new flavors.

I have leftover ganache, how do I save it?

If you are planning on using it within two days the ganache is safe to keep on the counter in a cool kitchen. Cover tightly with plastic wrap pressing on the ganache itself to prevent a skin from forming. The ganache can be put into containers and be kept in the fridge for about a month. Three months in the freezer.



How to Cover a Cake with Ganache

By Lyndsay Burginger

Company's coming over and you've only got minutes to frost a cake! This looks like a job for pourable ganache!

All right, you've seen us whip it. You've seen us cover it in chocolate and powdered sugar. But there is still so much more you can do with ganache!

The star of the show today is pourable ganache frosting. It's fun to make and adds a hint of sweetness to your cake without gobbing on mountains of frosting. Don't get me wrong, I love whipped frosting, but sometimes it's nice to have something more simple, more elegant.

Before you get started you need a cake and some ganache. Make any kind of cake you'd like. The ganache recipe is below. Let's get started!

How to Cover a Cake with Ganache

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Step 1: Start by making (or buying) a cake board. These lil babies are a cake decorator's bestie. If making your own, cut a piece of cardboard into a circle that is just a bit smaller than the actual cake, that way the edges won't stick out. What's this for? You'll put the cake on here. Then if/when you want to move the cake, you scoop under the board. It makes moving the cake from one place to another so much easier. Note: You leave that under there even when cutting the cake. Think of it as an extra plate between the cake and the cake plate.



Step 2: Put a little dab of ganache on the cake board and then put the cake on top. Transfer the cake with cake board to a cooling rack with some wax paper underneath.



Step 3: Once the ganache has begun to thicken, pour the ganache over the cake. Make sure to get all over the cake and on the edges. Let it drip down the sides of the cake, fully covering it. Looks like a chocolate waterfall! Yum! You may notice some of the ganache has fallen to the wax paper. No need to waste it! Simply pour the ganache into a cup and pour over the cake once more to get an even thicker layer of frosting.



Step 4: Transfer your cake to a plate and chill until ready to serve. Once the ganache is set, cut up a slice and enjoy.

Ganache Cake Frosting

Continued from previous page

Yield: enough frosting for 1 cake

Prep Time: 5 minutes

Cook Time: 2 minutes

Total Time: 7 minutes

Ingredients:

1 cup chocolate chips

2 cups heavy cream

1. Heat the heavy cream in the microwave in 30 second intervals and stirring in-between. The cream is ready when it reaches 200°F, right below the boiling point. You can tell the cream is warm when it begins to bubble and is hot to the touch.
2. Remove the cream from the microwave and pour the chocolate chips in. Stir gently until smooth and no chunks of chocolate remain.
3. Let sit for 5 minutes to thicken. Meanwhile prepare your cake by placing it upon a cake board and then on a cooling rack. Set a sheet of wax paper underneath.

Royal Brownie Pops

By Lyndsay Burginger

Brownies? Check. Ganache? Check. Deliciousness? Check, check, check!

So we were making truffle pops and there was a pan of brownies on the counter. Brownies, sticks, ganache. Of course this is what happened!!!

What makes these brownie pops great, beyond how delicious they are, is how easy they are to make. Just find your favorite brownie recipe, or a box mix (shh we won't tell!), and make up a quick batch of ganache.

Cut the brownies into squares, insert sticks, dip in ganache. That's it!



Yield: 24 pops

Prep Time: 10 minutes

Cook Time: 5 minutes

Total Time: 15 minutes plus time for chilling

Ingredients:

1 batch chocolate brownies,
cooled and cut into 24
equal pieces
1 recipe [ganache](#)
lollipop sticks
sprinkles

1. Place stick into the middle of the cut brownie. Place in freezer for 15 minutes to harden.
2. Once hardened, dip brownies into ganache. Immediately decorate with sprinkles. Let dry upright using a cooling rack. Transfer to refrigerator and let set until hard, around 30 minutes.

101 Recipes with Ganache

By Lyndsay Burginger

Craving something sweet? Perhaps something a little creamy and chocolaty? We got it all covered, covered in ganache that is!

The great thing with ganache is that it's so versatile. Spread it on some macarons, whip it up into a cloud-like frosting, or even flavor it and roll it up like a truffle.

Here we have compiled 101, that's right, 101 great ganache ideas and inspirations including all of The Cookful's ganache recipes, all in one place!

The Cookful's Ganache Recipes

1. [Basic Ganache](#)
2. [Royal Brownie Pops](#)
3. [Chocolate Molded Truffles](#)
4. [Hand-Rolled Truffles](#)
5. [Truffle Pops](#)

Alcohol Inspired

6. [Irish Cream Chocolate Coffee Crepe Cake](#)
7. [Red Wine Chocolate Truffles](#)
8. [Mexican Chocolate Bundt Cake with Tequila Almond Liqueur Ganache](#)
9. [Chocolate Screwdriver Angel Food Cake](#)
10. [Bailey's Irish Cream Truffles](#)

11. [Red Wine Chocolate Truffles](#)

I Knead this Bread

12. [Chocolate Babka](#)
13. [Chocolate Chip Banana Bread with Chocolate Ganache](#)
14. [Scotcheroo Banana Bread](#)
15. [Gingerbread Chocolate Loaf](#)

Mmm, Brownies!

16. [Espresso Chocolate Brownies](#)
17. [Peanut Butter Truffle Brownies](#)
18. [Peanut Butter Blondies with Chocolate Ganache](#)
19. [Gluten Free Chocolate Cherry Brownies](#)

A Piece of Cake

20. [Moist Chocolate Cake with Chocolate Ganache Frosting](#)
21. [Boston Cream Pie](#)
22. [Frosted Coconut Milk Fudge Cake](#)
23. [Lemon Strawberry Pound Cake with Chocolate Ganache Topping](#)
24. [Skinny Banana Split Cake Roll](#)
25. [Churro Lava Cakes](#)
26. [Whole Orange Bundt Cake with Chocolate Ganache Glaze](#)
27. [Dark Chocolate Heart Valentine Cupcakes](#)
28. [Mocha Cake Roll With Raspberries](#)

101 Recipes with Ganache

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29. [Chocolate Popcorn Cake](#)

30. [Gluten Free Chocolate Cake with Coconut Chocolate Ganache](#)

31. [Boston Cream Pie](#)

32. [Whipped Chocolate Ganache Cupcakes](#)

33. [Dark Chocolate Raspberry Cake](#)

34. [Pumpkin Cheesecake Flourless Cake Roll](#)

I Want Candy

35. [Macadamia Nut Fudge Clusters](#)

36. [Fudged Rocky Road](#)

37. [Peppermint Marshmallow Hot Chocolate on a Stick](#)

Smooth and Creamy Cheesecake

38. [Vanilla Coconut Mini Cheesecakes](#)

39. [Chocolate Peanut Butter Pretzel Cheesecake](#)

40. [Chocolate Mousse Cheesecake](#)

41. [Black Bottom No-Bake Cherry Cheesecake](#)

If You Give Me A Cookie....(I'll want some milk)

42. [Chocolate Peppermint Ganache Cookies](#)

43. [French Meringues With Strawberry Ganache Filling](#)

44. [Gingerbread Whoopie Pies](#)

45. [Sarah Bernhardt Cookies](#)

46. [Raspberry Ganache Thumbprints](#)

47. [Vanilla Sandwich Cookies](#)

Making the Doughnuts

48. [Cinnamon sugar doughnut holes with chocolate espresso ganache](#)

49. [Mexican Chocolate Donuts](#)

50. [Nutella-Raspberry & Espresso-Banana-Caramel Doughnuts](#)

51. [Mini Banana Doughnuts with Ganache and Peanuts](#)

Oui Oui Macarons!

52. [Smore Macarons](#)

53. [Vanilla Macarons filled with White Chocolate Ganache](#)

54. [Green Tea Macarons](#)

55. [Chocolate & Salted Caramel Macarons](#)

56. [Earl Grey & Lemon Macarons](#)

Non-Traditional Ganache Flavors

57. [Ganache without Heavy Cream](#)

58. [Chocolate Raspberry Pots de Creme](#)

59. [Fudgy Banana Bread with Coconut Milk Ganache](#)

60. [Coco-Cola Truffles](#)

Nutella, Nutella

61. [Nutella Cupcakes with Nutella Ganache Frosting](#)

62. [Nutella Ganache](#)

63. [Pop Tarts with Nutella Ganache](#)

64. [Nutella Hazelnut Chocolate Truffles](#)

101 Recipes with Ganache

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Flaky as a Pastry

- 65. [Éclairs](#)
- 66. [Chocolate Beer Cream Puffs](#)
- 67. [Chocolate Banana Custard Éclairs](#)

It's Peanut Butter Time

- 68. [Peanut Butter Cup Cake Roll](#)
- 69. [Peanut Butter Bomb Brownies](#)
- 70. [Peanut Butter Brownie Trifles](#)
- 71. [Peanut Butter Cheesecake Chocolate Cake](#)
- 72. [Peanut Butter Snack Cake with Bittersweet Ganache](#)
- 73. [Chocolate Ganache Filled Peanut Butter Cookie Cups](#)
- 74. [Chocolate Peanut Butter Twix Cake](#)
- 75. [Peanut Butter Pie with White Chocolate Ganache](#)

It's in a Tin

- 76. [Salted Caramel and Chocolate Tart](#)
- 77. [Sugar Free Chocolate Ganache Tart](#)
- 78. [Brownie Batter Chocolate Tart](#)
- 79. [Chocolate Covered Cherry Almond Tarts](#)
- 80. [No Bake Chocolate Tart with Hazelnuts and Sea Salt](#)
- 81. [Chocolate Ganache Torte](#)

The Truffle Shuffle

- 82. [Chocolate Truffles](#)
- 83. [Thin Mint Chocolate Truffles](#)
- 84. [Coconut Milk Truffles](#)
- 85. [Pistachio Caramel Bonbons](#)
- 86. [Peanut Butter Honey Dark Chocolate Truffles](#)
- 87. [Chocolate Hibiscus Truffles](#)
- 88. [Coffee-Cointreau Truffles](#)
- 89. [Key Lime Pie Truffles](#)

- 90. [Coffee and Cardamom Truffles](#)

- 91. [Dark Chocolate Lime Truffles](#)

- 92. [Chocolate Biscoff Truffles](#)

White Chocolate Goodness

- 93. [Pumpkin Pound Cake with White Chocolate Ganache](#)
- 94. [White Chocolate Truffles](#)
- 95. [M&M's® Crispy White Chocolate Truffles](#)
- 96. [Pumpkin White Chocolate S'mores Cupcakes](#)
- 97. [Oreo's with White Chocolate Ganache](#)
- 98. [Rooibos Tea Meringues With Rooibos And White Chocolate Ganache](#)
- 99. [Honey Bee Cupcakes with White Chocolate Honey Ganache](#)
- 100. [Salted Black Sesame Ice Cream with White Chocolate Ganache Ripple](#)
- 101. [Raspberry Chocolate Cake Roll with White Chocolate Ganache](#)

Contributors

Many thanks to our writers for this edition of The Cookful.



Lyndsay Burginger

» cookandagoodbook.com

It's always entertaining when Lyndsay's in the kitchen. She's even been known to belt out Broadway show tunes while making dinner (a handy whisk as her microphone, of course). She currently writes for Cook and a Good Book, a personal blog focusing on recipes based on literature. Lyndsay is also on the editorial team at The Cookful.



Christine Pittman, editor

» cookthestory.com

Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.



Maria Siriano

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Somewhere among the towers of batter-smeared mixing bowls, you'll find a flour-covered Maria making unique seasonal desserts for her blog, Sift & Whisk. Although she never quite got the hang of the clean-as-you-go technique, she has still managed to elevate her baking skills far beyond "add oil, water, and eggs." She makes a killer pie, if she does say so herself.

About The Cookful

Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with How-To's, innovative recipes, and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Margaritas, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



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