

## SOME KITCHEN STORIES

### Chocolate Ganache Frosting

courtesy of [Martha Stewart Living](#)

Makes: Plenty to fill some cookies, double the batch to frost cupcakes.

### Ingredients

8 ounces of semi-sweet or bittersweet chocolate  
1 Cup of heavy cream  
1/8 tsp of coarse salt

### Prepare

1. Pour cream into a small saucepan and heat until just boiling.
2. Chop chocolate and set aside in bowl.
3. When cream is heated, pour over chocolate and add salt. Do not stir. Let sit for ten minutes.
4. Whisk cream and chocolate until smooth, silky and shiny.
5. Let cool to room temperature. (Minimum 45 minutes.)

### Filling Cookies

If you'd like to use the ganache as a filling for your holiday cookies, you can use the ganache as-is. I also wrapped it and put it in the fridge where it set nicely but it became too firm to spread on the delicate cookies. I just popped it in the microwave (or over a double-broiler) for a few seconds to loosen the ganache slightly. Then, add to your cookies.

### Frosting

Once ganache has cooled to room temperature (Step 5 above), beat ganache with your hand/stand mixer on medium/high speed until pale and fluffy (about 4 minutes).