

Chocolate Ganache Buttercream

Poetry & Pies

prep time: 10-15 minutes

cooling time: 30-60 minutes

prep time: 1 hour, 15 minutes

yields: about 3 cups (enough to frost a 2-3 layer cake or 24 cupcakes)



Ingredients

- 8 ounces (weight, not volume) semi-sweet baking chips (Trader Joe's baking chips are the BEST for this!)
- 1 cup (240g) heavy whipping cream
- 1 cup (227g) unsalted butter, room temperature, cut into cubes (European style is recommended)
- 4-8 cups (520-1040g) powdered sugar (depending on stiffness and sweetness desired)
- 1 tablespoon (13g) pure vanilla extract
- $\frac{1}{8}$ teaspoon (1g) fine sea salt (or to taste)
- optional: 1-3 tablespoons (15-45g) heavy whipping cream, to smooth frosting

Instructions

1. In a heatproof glass or metal bowl fitted over a medium pot filled with 1-2" water (or a double boiler, if you fancy), combine chocolate and heavy whipping cream. Bring water to a boil then immediately turn heat down to medium-low or low, maintaining a simmer but not a boil. Stir chocolate constantly with a rubber spatula until it's completely melted then remove from heat. Set aside to cool completely.
2. This is a great time to take the butter out, since both it and the ganache need about an hour to get to room temperature.
3. Once ganache is room temperature, add it to the bowl of a stand mixer fitted with the whisk attachment (or out in a medium to large mixing bowl and use handheld beaters). Whip on high until it doubles in volume and becomes light and fluffy, about 5-10 minutes. Scrape sides.

4. With the mixer on medium-high, add room temperature butter, 1-2 cubes at a time, fully incorporating on medium high speed after each addition. Be sure butter isn't too warm (if it looks shiny, set it in the fridge for a few minutes). Mix in vanilla and salt. Scrape sides again.
5. Add powdered sugar, 1 cup at a time, until desired consistency and sweetness is reached, scraping sides as needed. I like to start my mixer on the lowest speed to avoid that poof of sugar, then I slowly increase the speed to medium-high to high so each addition is thoroughly mixed in. If the frosting is looking too stiff (it will thicken slightly with exposure to air), add heavy whipping cream, 1 tablespoon at a time, until smooth. If you see large air bubbles, stir vigorously with a spatula for about 1 minute to release them.

Enjoy!

This frosting will last 2-3 days at room temperature if kept in an airtight container. Store in the fridge (also in an airtight container) 2-3 weeks (unless it's on a cake—those don't last as long) or the freezer 2-3 months. Frozen frosting may need to be re-whipped.