

# How to Make Chocolate Ganache (Easy Recipe)

Prep: Not specified • Cook: Not specified

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*Silky, shiny chocolate ganache made from just chocolate and warm heavy cream—deeply chocolatey, luxuriously smooth, and endlessly versatile as a drizzle, dip, filling, or frosting.*

## Ingredients

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- 8 ounces (226 g) semi-sweet chocolate (finely chopped)
- 1 cup (240 ml) heavy cream (or heavy whipping cream)

## Instructions

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1. Place the finely chopped chocolate in a medium heat-proof bowl (glass or metal).
2. Heat the heavy cream in a small saucepan over medium heat until it just begins to gently simmer; do not let it boil.
3. Immediately pour the hot cream over the chopped chocolate and let sit undisturbed for 2–3 minutes to soften the chocolate.
4. Using a metal spoon or small silicone spatula, stir very slowly until the mixture is completely smooth and the chocolate is fully melted.
5. Use right away as a warm drizzle or dip, or let the ganache sit at room temperature until it cools and thickens (about 2 hours) for spreading or piping.
6. Optional if chocolate isn't fully melting: set the bowl over a saucepan of gently simmering water (double boiler) and stir constantly until smooth; do not microwave.

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**Tags: Chocolate, Ganache, Frosting, Dessert, Two Ingredient, Beginner**

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