

Betty's Whipped White Chocolate Ganache Frosting for Dark Chocolate Cupcakes



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In this video, Betty demonstrates how to make Whipped White Chocolate Ganache Frosting. This frosting will be used on the Dark Chocolate Cupcakes in *bettyskitchen*, and the Easy Faux Fondant Hearts in *bettyskitchen* will be used for decorating the tops of the frosted cupcakes.

Ingredients:

1 cup white chocolate chips (I used Ghirardelli chocolate chips.)

½ cup heavy cream (I used whipping cream.)

In a saucepan, place ½ cup cream over low to medium heat, whisking occasionally, until small bubbles form around the edge. Remove from heat before the cream mixture is at a full rolling boil. Add 1 cup white chocolate chips to the hot cream mixture. Spread chips out until they make good contact with the hot cream mixture. Cover with a lid and wait about 2 minutes. After 2 minutes, remove the lid. The white chocolate chips will be softened. Use a whisk to stir the chips into the cream mixture. When combined, whisk briskly until the ganache is smooth and all white chocolate chips are melted. You may use this white chocolate ganache right away to pour over cakes, cupcakes, etc., or you may let it sit until it is as thick as desired. I let mine cool to thicken it a bit, and then I used an electric mixer to beat the cooled ganache into a fluffy Whipped White Chocolate Ganache Frosting. (You may speed up the thickening process by placing the pot of ganache in cool water in the sink and whisking until desired consistency is reached.) In the video, I used this whipped ganache to frost my Dark Chocolate Cupcakes. You may spread the frosting, swirl an inverted cupcake in the frosting, or pipe frosting over the top. As a final step, for 6 of my cupcakes I placed an Easy Faux Fondant Valentine Heart into the frosting on top of the cupcakes, and for the other 6, I just put a spoonful of frosting on the top of the cupcake and placed a red heart on top of it. This recipe will frost a dozen cupcakes, if you don't put a huge amount of frosting on each one. I hope you enjoy this Valentine's treat! Happy Valentine's Day! --Betty