

Chocolate Sauces (Try them all)

Ganache

Heat 2 cups heavy cream in a heavy bottomed medium pot on medium heat until it comes to a rapid boil. Remove from heat and stir in 20 ounces semisweet or bittersweet chocolate (apx. 3 1/4 cups small chunks). Continue stirring until the mixture transforms from lumpy and separated to a smooth, luscious glaze. Use as a glaze/icing on cakes, on ice cream, tarts, crepes, or by the spoonful. This is my favorite chocolate topping.

Chocolate Sauce

Melt 8 ounces bittersweet chocolate and 6 T. unsalted butter in a medium pot over medium heat. Add 1 c. water, 2 c. sugar, 1 c. maple syrup, and 2 T. rum (optional). Bring to a boil and simmer for 3-4 minutes. Remove from heat. Use immediately or store in a glass jar in the refrigerator and reheat over low heat. Pour over fruit, waffles, or baked goods.

Hot Fudge Sauce

Measure 8 T. unsalted butter, 2 ounces unsweetened chocolate and 2 oz. semisweet or bittersweet chocolate into a heavy bottomed medium pot. Heat on medium heat until melted. Add 1 c. sugar, 1 c. heavy cream, 2 tsp. vanilla, and a pinch of salt and simmer for 5 minutes until thick and creamy. Remove from heat, add 2 tsp. vanilla. For a crunchier, more brittle sauce, substitute ¼ cup of the sugar for ¼ c. organic corn syrup. Enjoy on ice cream. Go all out and make a build-your-own sundae extravaganza with bananas, other fresh fruit, peanuts, and whipped cream!