

Sour Cream Ganache Frosting

INGREDIENTS	MEASURE	WEIGHT	
		<i>ounces</i>	<i>grams</i>
<i>room temperature</i>	<i>volume</i>		
semi-sweet chocolate (no higher than 62%)	4 (3 ounces bars)	12 ounces	340 grams
sour cream	1 2/3 cups	14 ounces	400 grams

In a double boiler set over hot water or a microwave oven on high power, melt the chocolate, stirring every 20 seconds. Remove it from the heat source and stir in the sour cream until uniform in color. Use it right away or store it in a tightly covered bowl. When ready to frost the cake, soften it if necessary in a water bath or microwave for a few seconds, stirring gently.