

## Valentine Brownies

- Boxed or homemade brownies, baked and cooled
  - 8 ounces (260 grams) semi-sweet chocolate chips (or 8-oz quality chocolate bar cut into small pieces)
  - 8 ounces heavy cream
1. Bake the brownies and let them cool. Press cookie cutter into the brownies. You'll get about 5 brownies from an 8x8 pan.
  2. Place a foil sheet on the counter, put baking rack on top and place brownies on the baking rack.
  3. Place chocolate in a large glass bowl. Add cream to a small pot and heat on low/medium stirring occasionally, just until bubbles start to form around the edge. Do not boil.
  4. Remove from heat, pour hot cream over chocolate making sure all chocolate is covered. Cover with plastic wrap and leave it for five minutes.
  5. Remove plastic wrap and gently stir with a silicone spoon or rubber spatula starting at the inside of the bowl and working your way out. Stir until smooth.
  6. Let rest for about 15 minutes then pour over the brownies making sure to cover all the sides. After several minutes, transfer baking rack to a plate.
  7. Save remaining ganache in a wide mouth mason jar. You can scoop the ganache off the foil and slide into mason jar.
  8. To decorate further, squirt on a little whipped cream and top with a raspberry or fanned out strawberry or sprinkles or whatever you'd like.



Note: Ganache will keep in the refrigerator for 5 days or in the freezer for three months. Thaw in the refrigerator and heat in 15-second increments to reheat or make a pipeable frosting by whipping it with a mixer until desired consistency.