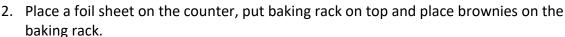
Valentine Brownies

- 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
- Bake the brownies and let them cool. Press cookie cutter into the brownies. You'll get about 5 brownies from an 8x8 pan.



- 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.

MandMHitTheRoad.com

