

## White Chocolate Ganache

to pour over the Cherry Bundt Cake

100 grams of white chocolate chopped  
finely

100 grams of heavy cream heated until  
just the outer rim is bubbling slightly

1 tsp of butter

½ tsp of vanilla

**Pour** the heated cream over the  
chopped white chocolate, add the butter  
and vanilla and stir until all the white chocolate is melted.  
Let it cool a bit before pouring over the cake.

This ganache is quite runny and so it soaks  
wonderfully into the cake. I only used about half of it for the cake  
topping and added the leftover to the individual slices when  
I served it.

