chocolate GANACHE COVERED
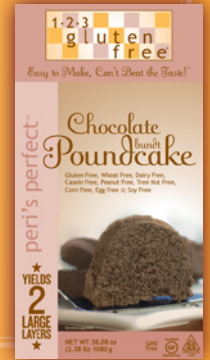# chocolate poundcake

Prepare 1 package 1-2-3 Gluten Free® Peri's Perfect Chocolate Poundcake per instructions on package.

GANACHE
9 ounces bittersweet chocolate, chopped
1 cup heavy cream
1 tablespoon dark rum (optional)

① Place the chocolate into a medium bowl.

② Heat the cream in a small sauce pan over medium heat. Bring just to a boil, watching very carefully because if it boils for a few seconds, it will boil out of the pot.

③ When the cream has come to a boil, pour over the chopped chocolate, and whisk until smooth. Stir in the rum if desired.

④ Allow the ganache to cool slightly before pouring over a cake. Start at the center of the cake and work outward.

⑤ For a fluffy frosting or chocolate filling, allow it to cool until thick, then whip with a whisk until light and fluffy.