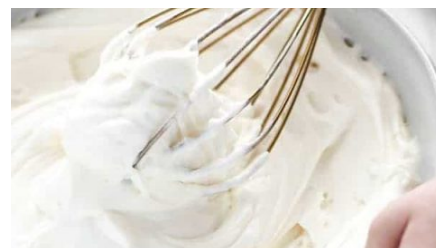


YIELD: 1 BOWL WHIPPED CREAM

2 Ingredient White Chocolate Ganache Whipped Cream

Sweet and creamy two ingredient white chocolate ganache whipped cream is perfect for any recipe where you'd use whipped cream. It also makes a wonderfully light and airy frosting for cakes and cupcakes.



PREP TIME

10 minutes

COOK TIME

5 minutes

TOTAL TIME

15 minutes

Ingredients

- 1 C whipping cream, divided
- 1 C white chocolate chips* (see notes for important recommendation)

Instructions

1. **For the White Chocolate Ganache:** Heat 1/2 C cream and the white chocolate chips in the microwave at 50% power for 45 seconds. Stir well and then heat at 50% power for 20 second intervals until the chocolate is completely melted, stirring each time. There shouldn't be ANY lumps in your white chocolate.
2. Cool to room temperature then refrigerate overnight.
3. Once the white chocolate ganache is chilled (it will be soft and not solid like regular chocolate ganache), use the whisk attachment and whip with an electric mixer on low speed and gradually working up to high speed until the ganache is light and fluffy, about 1 minute.
4. Pour the remaining 1/2 cup of whipping cream then whip on low speed working your way up to medium-high speed until soft peaks form and the whip cream holds its shape on the whisk, about 1 minute (more or less depending on the speed and power of your mixer).
5. Serve with any recipe calling for whipped cream or pipe/spread on cupcakes or a standard size cake. The white chocolate ganache whipped cream frosting will stay stable in the refrigerator for up to 1 week.

Notes

- Due to the nature of working with white chocolate, use **BRAND NEW** white chocolate chips. Using old ones can result in this recipe not working correctly as the white chocolate will not melt properly.
- Use a **HIGH-QUALITY WHITE CHOCOLATE** that melts well. **DO NOT** use Nestle. Nestle will not melt correctly and you will most likely overheat the chocolate before it is melted enough which will result in this recipe not working.
- I make my ganache in a large, glass Pyrex bowl. It's microwave safe and can go in the refrigerator. I then whip the cream right in that same bowl. I use a to make the whipped cream.
- Use the **WHISK** attachment - not the beaters for your electric mixer.
- Keep refrigerated until ready to serve. Refrigerate leftovers. It will last in the refrigerator up to one week.

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<https://www.whattheforkfoodblog.com/2014/11/14/white-chocolate-ganache-whipped-cream/>

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