**Whipped Chocolate Ganache Frosting**

**Ingredients:**

1 cup heavy cream

1# chocolate chips at room temperature

2 oz. butter softened **but not melted**

**INSTRUCTIONS**

1. In a small pot, warm the heavy cream up. Do not boil.
2. Put the chips in the Kitchenaid bowl.
3. After the cream is hot, pour it over the chips so it covers them.
4. Let stand for 2 minutes.
5. Mix on slow speed until the mixture comes together and looks smooth. Add the softened butter and mix well.
6. Allow to cool at room temperature for about 10 minutes.
7. After it has cooled, whisk on high speed until it becomes light and fluffy.