

# Chocolate Ganache Minis

(Gluten free!!!)

## Ingredients:

### Cupcake:

1 1/2 c. dark chocolate chips  
1 stick (1/2 c.) butter  
2 T. cocoa powder  
4 egg yolks, 6 egg whites  
pinch of salt  
1/2 c. sugar

### Ganache:

1/4 c. dark chocolate chips  
11/2c. whipping cream

### Frosting:

1 stick (1/2c) butter, unsalted  
1 stick (1/2c) butter, salted  
1 1/2 c powdered sugar  
2 t. clear vanilla

## Directions:

### Cupcakes:

Melt chocolate with butter in the microwave, stirring every 30 seconds until smooth.  
Whisk cocoa powder and egg YOLKS into chocolate and set aside.  
In a separate bowl, add a pinch of salt to egg WHITES and whisk until foamy.  
Add sugar gradually to egg whites and beat on high until soft peaks form.  
Add 1/3 of the egg whites to the chocolate mixture and blend well.  
Fold remaining egg whites into chocolate mixture and divide batter into mini-cupcake liners (makes about 48)  
Bake at 350F degrees for about 10 minutes.

### Ganache:

Heat whipping cream and chocolate together until smooth and pipe a little on the center top of each cooled cupcake.

### Frosting:

Place butters, sugar and flavoring a large mixing bowl and beat on low until combined and then on high until light and whipped.  
Pipe frosting over cooled ganache and decorate as desired.

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