



## **HONEY SWEETENED CHOCOLATE GANACHE**

**MAKES ABOUT 1 CUP**

### **INGREDIENTS**

1/4 cup fermented heavy whipping cream  
1 tsp cacao butter minced  
1/8 cup honey  
Seeds of 1/2 vanilla bean or 1/8 tsp vanilla extract  
2/3 cup unsweetened chocolate chips

### **INSTRUCTIONS**

Melt the chocolate chips, honey, cacao butter, and vanilla seeds in a double boiler. Remove from the heat and stir in heavy whipping cream. Refrigerate for storage.