



Chocolate Ganache Frosting

 Gluten Free

READY IN



92 min.

SERVINGS



8

CALORIES



563 kcal

FROSTING

ICING

Ingredients

- 2 tablespoons butter
- 24 ounce milk chocolate morsels
- 16 ounce cup heavy whipping cream sour

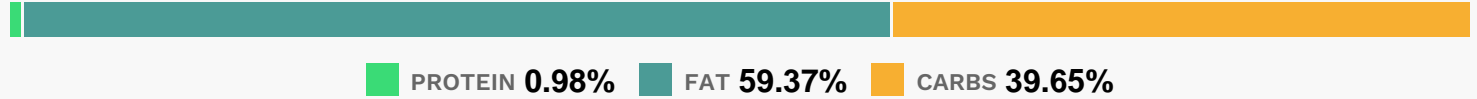
Equipment

- bowl
- microwave

Directions

- Let sour cream stand at room temperature 1 hour.
- Microwave chocolate and butter in a 2-quart glass bowl at HIGH 1 1/2 minutes or until melted, stirring twice. Stir in sour cream.

Nutrition Facts



Properties

Glycemic Index:6.25, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:2.4908695765164%

Nutrients (% of daily need)

Calories: 562.6kcal (28.13%), Fat: 38.14g (58.67%), Saturated Fat: 22.72g (141.97%), Carbohydrates: 57.31g (19.1%), Net Carbohydrates: 57.31g (20.84%), Sugar: 50.53g (56.15%), Cholesterol: 40.98mg (13.66%), Sodium: 40.08mg (1.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.41g (2.83%), Calcium: 118.86mg (11.89%), Potassium: 314.71mg (8.99%), Vitamin A: 440.7IU (8.81%), Vitamin B2: 0.1mg (5.67%), Phosphorus: 43.93mg (4.39%), Selenium: 2.13µg (3.05%), Vitamin B12: 0.13µg (2.08%), Vitamin E: 0.3mg (1.98%), Vitamin B5: 0.19mg (1.94%), Magnesium: 5.74mg (1.43%), Zinc: 0.19mg (1.27%), Vitamin B6: 0.02mg (1.17%), Vitamin K: 1.1µg (1.04%)