



Ganache Topping

 Gluten Free

READY IN



13 min.

SERVINGS



10

CALORIES



244 kcal

SIDE DISH

Ingredients

- ☐ 6 ounce milk chocolate morsels (1 cup)
- ☐ 6 ounce semisweet chocolate morsels (1 cup)
- ☐ 0.8 cup whipping cream

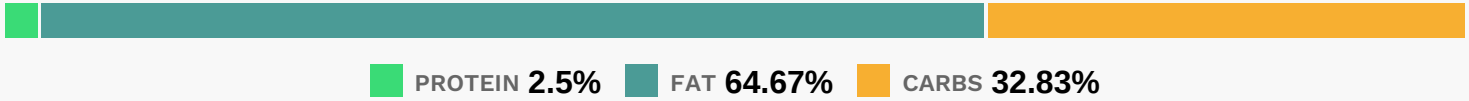
Equipment

- ☐ sauce pan

Directions

- ☐
- Bring cream to a boil in a saucepan over medium heat; quickly remove from heat, and stir in semisweet and milk chocolate morsels until melted and smooth.
- ☐
- Let mixture cool (about 30 minutes) until slightly warm before pouring and spreading over cheesecake.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:3.410000021043%

Nutrients (% of daily need)

Calories: 244.22kcal (12.21%), Fat: 17.82g (27.42%), Saturated Fat: 10.89g (68.07%), Carbohydrates: 20.36g (6.79%), Net Carbohydrates: 19g (6.91%), Sugar: 16.48g (18.32%), Cholesterol: 21.19mg (7.06%), Sodium: 6.52mg (0.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 14.63mg (4.88%), Protein: 1.55g (3.1%), Manganese: 0.23mg (11.28%), Copper: 0.21mg (10.71%), Magnesium: 31.19mg (7.8%), Iron: 1.09mg (6.07%), Phosphorus: 54.58mg (5.46%), Fiber: 1.36g (5.44%), Vitamin A: 270.9IU (5.42%), Potassium: 162mg (4.63%), Calcium: 34.48mg (3.45%), Zinc: 0.49mg (3.29%), Selenium: 1.96µg (2.81%), Vitamin B2: 0.04mg (2.46%), Vitamin D: 0.29µg (1.9%), Vitamin E: 0.26mg (1.76%), Vitamin K: 1.8µg (1.71%)