

CHOCOLATE GLAZE

MAKES ABOUT 4 CUPS

Chocolate glazes are an easy way to give a cake a professional look. To prevent the glaze from looking dull, and to give the chocolate a beautiful sheen, a little light corn syrup is added.

1 teaspoon unflavored powdered gelatin (a little less than 1/2 envelope)

5 teaspoons cold water

1 1/2 cups semisweet chocolate chips

1 1/2 cups heavy cream

1 tablespoon unsweetened cocoa powder, sifted

1 tablespoon sugar

1 tablespoon light corn syrup

In a small bowl, sprinkle the gelatin over the water to soften. Put the chocolate chips in a heatproof bowl.

In a saucepan, whisk together the cream, cocoa, and sugar. Bring to a boil. Take it off the heat and stir in the softened gelatin. Pour the hot mixture over the chocolate. Let the mixture sit for 1 minute, then stir, working from the middle outward. Finally, stir in the corn syrup.

Let the glaze cool down to just warm before working with it. You want to always glaze cakes when the glaze feels like the temperature of a warm bath.

INSIDER TIP • HOW TO GLAZE A CAKE

To glaze a cake, place the cake layer on a wire rack set over a baking sheet (to catch the drips). Gently pour the glaze around the edges of the cake and across the top, letting the excess drip down. If you missed any spots, re-glaze the spot quickly before the chocolate

sets. For a restaurant-worthy glazed cake, you first give the cake layer a “crumb coat,” which means to spread it with a thin, almost see-through, layer of frosting (ganache, mousse, or buttercream) to make the top and sides perfectly smooth.