

Rich Chocolate Glaze

Recipe By Family Table Staff



Cooking and Prep:  15
m

Serves:  20

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free

Source: Family Table by
Mishpacha Magazine

Ingredients (4)

For Glaze

- 1 cup Gefen Whipped Topping
- 1 tablespoon light corn syrup
- pinch of salt
- 8 ounces semisweet chocolate, chopped

Start Cooking

Prepare the Glaze

1. In a small saucepan combine the cream, corn syrup and salt. Bring to a simmer over medium-high heat.
2. Remove the pan from the heat, add the chocolate, and let stand for about 3 minutes.
3. Using a wooden spoon, stir the mixture until the chocolate is completely melted and the mixture is smooth. Use immediately. (Bubbles may appear at times; if this happens, you can return the pan to the stove, on very low heat, combine just until smooth and remove from heat immediately.)