

Bittersweet Chocolate Glaze

Amount	Measure	Ingredient - Preparation Method
3	ounces	bittersweet chocolate - coarsely chopped
1/3	cup	heavy cream
1/2	teaspoon	vanilla extract

Place chocolate in food processor and process just until finely ground.

In a small saucepan, bring the cream to a boil. Remove from heat and add the chocolate to the pan. Stir until completely melted and smooth. Stir in vanilla. Transfer to a small bowl. Cover surface with plastic wrap and let cool for 10 minutes.

Yield: "2/3 cup"