

Buttercream Icing

Recipe courtesy Alton Brown

**4 eggs, room temperature*

1/2 cup sugar

1/2 cup dark corn syrup

10 ounces butter, cubed and at room temperature

In a large mixing bowl, whip the eggs until light and fluffy.

In a small saucepan bring the sugar and the corn syrup to a boil. Lubricate the inside of a metal baster with a small amount of vegetable oil and dispense it completely. Then use this to drizzle the sugar mixture into the mixing bowl with the eggs. The mixer should be on low speed until you finish drizzling in all of the sugar mixture.

Once the entire mixture of the sugar is incorporated, slowly add the butter pieces. Only add more butter when you can no longer see the previously added pieces. It will go fast at first and then slow down. Continue to whip until the mixture is creamy.

***RAW EGG WARNING** The American Egg Board states: "There have been warnings against consuming raw or lightly cooked eggs on the grounds that the egg may be contaminated with Salmonella, a bacteria responsible for a type of foodborne illness. Healthy people need to remember that there is a very small risk and treat eggs and other raw animal foods accordingly. Use only properly refrigerated, clean, sound-shelled, fresh, grade AA or A eggs. Avoid mixing yolks and whites with the shell."

Yield: enough for 1 (2-layer) 9-inch cake

Prep Time: 25 minutes

Cook Time: 3 minutes

Difficulty: Medium

Ganache

Ganache is a binder/icing used by some cooks to go between cake layers, instead of icing.

Recipe courtesy Alton Brown

3 tablespoons corn syrup

6 ounces heavy cream

12 ounces dark chocolate, chopped into small pieces

1/2 teaspoon vanilla extract

In a small saucepan combine the corn syrup and heavy cream. Bring to a simmer and add the chocolate. Stir until smooth. Remove from the heat and add the vanilla extract.

Yield: 1 1/2 cups

Prep Time: 10 minutes

Cook Time: 5 minutes

Difficulty: Easy

Writing Chocolate

Recipe courtesy Alton Brown

1 cup chocolate chips

2 teaspoons canola oil

In a small bowl or measuring cup combine the chocolate chips and the oil. Heat in the microwave on high for 3 minutes.

*Microwaves may vary in power so cooking time may vary.

Yield: 1 cup

Prep Time: 5 minutes

Cook Time: 3 minutes

Difficulty: Easy

