Drip cake Recipe:

Ingredients

* 1 Cup (190g) white chocolate chips, or white chocolate bar chopped into bits
* 1/3 Cup (79ml) heavy whipping cream
* 1/2 tsp food color gel or whitening gel (optional)

Instructions

1. Place white chocolate chips into a heat resistant bowl (glass or metal). If you’re starting with a white chocolate bar, chop it into small pieces until they’re about the size of chocolate chips.
2. In a saucepan over medium-high heat, warm heavy whipping cream until it just starts to boil. I always look for small bubbles forming around the edge and a soft boil starting in the middle. When you see that it’s just starting to boil, pour it over the white chocolate and let sit for about five seconds.
3. Whisk it together until it’s uniform in consistency and there are no bits of chocolate left on your whisk. Whiten or color the ganache (optional), then cool ganache at room temperature for about 30 minutes, or until the ganache itself is room temperature.