

# Cheesecake Topping - Malted Ganache

*Melissa Gaman and Young Sun Huh  
Food Network Magazine - December 2020*

*2/3 cup heavy cream  
1/2 cup malt powder  
6 ounces semisweet  
chocolate  
chopped malt balls (for  
sprinkling)*

In a saucepan over medium heat, heat the cream and malt powder, whisking until the powder is dissolved and the mixture is steaming.

In a bowl, pour the cream mixture over the chocolate. Let stand for 3 to 5 minutes. Stir until smooth, then let stand until thickened, 20 to 40 minutes.

Pour over the cheesecake and spread with the back of a spoon.

Sprinkle with the chopped malt balls.

Let set about 20 minutes.

---

Per Serving (excluding unknown items): 1353 Calories; 109g Fat (66.6% calories from fat); 10g Protein; 112g Carbohydrate; 0g Dietary Fiber; 215mg Cholesterol; 78mg Sodium. Exchanges: 1/2 Non-Fat Milk; 22 Fat; 7 Other Carbohydrates.