

## **Dairy – Free Chocolate Ganache**

### **Ingredients**

- 1 bag (12-14 oz) of dairy free chocolate chips (Enjoy Life)
- Coconut milk 1 cup

### **Method**

Warm up milk in a sauce pan under low to medium heat. Once you see bubbles on the side of the pan, pour all of the chocolate chips and mix till melted.

If you use it warm, it is more spreadable. If you cool it in the fridge, it will turn hard. You can melt it in the microwave to use as ganache or to dip strawberries or fruits in it to make chocolate dipped fruits.