

Mirror Glaze

2 packages gelatin (14g) – I used Knox unflavored gelatine
1/4 cup (59g) water for softening gelatin
1/2 cup (118g) water
1 1/4 (225g) white chocolate chips – I used Ghirardelli
2/3 cup (200g) sweetened condensed milk
2/3 cup (215g) light corn syrup
1 cup (200g) granulated sugar

Soften gelatin in 1/4 cup water, stir with a spoon, it will be very thick. Set aside

In a saucepan, heat water and granulated sugar over medium heat until the sugar dissolves. When sugar has dissolved add light corn syrup and condensed milk.

Increase the heat and bring the mixture to a boil. Once it begins to boil, remove from the heat and add the white chocolate chips and gelatin, use a whisk and stir until the chocolate chips and gelatin are fully incorporated into the mixture.

At this time you can add color to the mixture.

While the glaze cools to approximately 90–95 degrees, line a cake pan or or large bowl with aluminum foil to catch the drips while pouring the glaze. Elevate the cake (with cake board) over a small bowl so the glaze can freely drip down the sides of the cake. If the glaze cools down too much and begins to thicken, you can microwave a few seconds at a time until it is pouring consistency.

* Your frosted cake needs to be well chilled before pouring the glaze.

* You can make the glaze 4 days in advance and store in the refrigerator in a bowl with plastic wrap pressed onto the top of glaze to prevent a skin from forming and another layer of plastic wrap over the top of the bowl. When you are ready to use just reheat in the microwave to bring back to the correct temperature for pouring.

The cake covered in the mirror glaze does not need to be refrigerated unless the cake filling is perishable.

The glaze will stay shiny for 2 to 3 days.