



Boston Cream Pie I

Oscar · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

A rich creamy dessert also known as Boston Cream Cake It is a wonderful combination of yellow cake custard and chocolate glaze

Ingredients

— - 6 tablespoons butter
— softened - 2 tablespoons all-purpose flour - 1 ½ cups cake flour - 2 teaspoons baking powder - ¼ teaspoon salt - ¾ cup white sugar - 2 eggs - 1 teaspoon vanilla extract - ½ cup milk - ½ cup light cream - ½ cup milk - ¼ cup white sugar - 1 pinch salt - 4 teaspoons cornstarch - 2 eggs - ½ teaspoon vanilla extract - 3 (1 ounce) squares semisweet chocolate - 2 tablespoons butter - ¼ cup light cream - ½ teaspoon vanilla extract - ½ cup confectioners' sugar

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 9 inch round cake pans. Sift the all-purpose flour
2. cake flour
3. baking powder and salt together and set aside. In a deep bowl cream 6 tablespoons of the butter with 3/4 cup sugar until light and fluffy. Beat in the 2 eggs
4. one at a time
5. then beat in the 1 teaspoon vanilla extract. Add the flour mixture alternately with the 1/2 cup of the milk in 3 additions
6. Beating the batter smooth after each addition. Divide the batter between the 2 prepared pans. Bake at 375 degrees F (190 degrees C) for 15 minutes or until cakes begin to shrink away from the sides of the pans and centers spring back when lightly touched. Turn the cakes onto wire racks to cool. To Make The Filling: Combine the 1/2 cup light cream with 1/4 cup of the milk and cook over medium heat until bubbles begin to form around the edge of the pan. Immediately add 1/4 cup of the sugar and the salt
7. stirring until dissolved. Remove the pan from the heat. In a small bowl
8. combine 1/4 cup of the milk with the cornstarch and whisk to remove lumps. Whisk in the 2 eggs. Add the hot cream mixture in a thin stream
9. whisking constantly. Return to the mixture to the saucepan
10. bring to a boil
11. and cook over low heat
12. stirring constantly
13. until the custard thickens and is smooth (about 5 minutes). Remove from heat and stir in the 1/2 teaspoon vanilla and allow to cool to room temperature. To Make The Chocolate Frosting: In a heavy saucepan over low heat
14. stir the chocolate pieces and 2 tablespoons butter until they are completely melted. Remove from the heat and
15. stirring constantly
16. add the 1/4 cup light cream in a thin steady stream. When mixture is smooth
17. stir in the confectioners' sugar and beat vigorously. Stir in the 1/2 teaspoon vanilla. To Assemble Cake: Spread the cooled filling over one the cooled cakes and place the second cake on top. Pour the chocolate frosting evenly over the top allowing it to spill down the sides.