



Boston Cream Pie

Oscar · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

12

Description

This Boston cream pie is a simple yellow cake filled with creamy custard all topped with chocolate icing Yummy

Ingredients

— - 1 ¼ cups all-purpose flour - 1 cup white sugar - 1 ½ teaspoons baking powder - ½ teaspoon salt - ¾ cup milk - ? cup shortening - 1 egg - 1 teaspoon vanilla extract - ? cup white sugar - 2 tablespoons cornstarch - ? teaspoon salt - 1 ½ cups milk - 2 egg yolks - 2 teaspoons vanilla extract - 2 (1 ounce) squares unsweetened chocolate - 3 tablespoons butter - 1 cup confectioners' sugar - ¾ teaspoon vanilla extract - 2 tablespoons hot water

— or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch round cake pan. Make the cake: Beat flour
2. sugar
3. baking powder
4. salt
5. milk
6. shortening
7. egg
8. and vanilla at low speed
9. scraping the bowl constantly for 30 seconds. Beat on high speed
10. scraping bowl occasionally for 3 minutes. Pour batter into the prepared pan. Bake in the preheated oven for 30 to 35 minutes or until a wooden pick inserted near the center comes out clean. Remove from the pan and let cool on a wire rack. Meanwhile
11. make the cream filling: In a 2-quart saucepan
12. mix sugar
13. cornstarch
14. and salt. Stir in milk gradually and cook over medium heat
15. stirring constantly
16. until the mixture thickens and boils. Boil and stir 1 minute. Stir at least 1/2 of the mixture slowly into egg yolks. Return egg yolk mixture to the saucepan and boil and stir for 1 minute. Remove from heat and stir in 2 teaspoons vanilla. Let cool to room temperature. Make the chocolate glaze: Heat chocolate and butter over low heat until melted. Remove from the heat and stir in the confectioners' sugar
17. and vanilla. Stir in water
18. one teaspoon at a time
19. until glaze is of desired consistency. Assemble the cake: Split the cooled cake in half to make 2 thin layers. Fill the layers with the filling. Then spread the chocolate glaze over the top. Refrigerate any leftover cake.