

# **Boston Cream Pie**

Adapted from [The Cake Book](#)

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## **Ingredients:**

For the Vanilla Custard Filling

- 3 large egg yolks
- 1/4 cup granulated sugar
- 2 Tablespoons cornstarch
- 1 cup whole milk
- 1 Tablespoon unsalted butter
- 1 teaspoon pure vanilla extract
- 1/4 cup heavy cream

For the Hot Milk Sponge Cake

- 1 1/3 cup cake flour
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup whole milk
- 4 Tablespoons unsalted butter
- 3 large eggs, at room temperature
- 3/4 cup granulated sugar
- 1 teaspoon pure vanilla extract

For the Chocolate Glaze

- 3 ounces semi-sweet chocolate, coarsely chopped
- 1/3 cup heavy cream
- 1/2 teaspoon pure vanilla extract

## **Directions:**

For the Vanilla Cream Custard

1. In a medium bowl, whisk together the egg yolks, cornstarch, and sugar until well combined and smooth. Set aside.
2. In a medium saucepan, bring the milk to a gentle boil.
3. Remove milk from the heat and whisk about 1/3 cup of hot milk into the yolk mixture. Whisk entire mixture back into the saucepan.
4. Whisking constantly, place mixture over medium high heat and bring to a boil. Continue to boil and whisk continuously for 1 minute.
5. Remove from heat and whisk butter into mixture until melted.
6. Immediately strain custard through a fine mesh sieve into a medium mixing bowl.
7. Whisk in vanilla extract.

8. Cover with plastic wrap allowing the plastic to touch the surface of the custard. Let cool to room temperature then refrigerate for 2 hours, or until well chilled.

#### For the Hot Milk Sponge Cake

1. Preheat oven to 350 degrees F. Spray a 9 inch round cake pan with baking spray.
2. In a medium mixing bowl, whisk together the cake flour, baking powder, and salt. Set aside.
3. In a small saucepan, over medium heat, cook milk and butter just until butter is melted. Remove from heat and set aside.
4. In the bowl of an electric mixer, using the whisk attachment, whisk eggs at high speed until blended, about 1 minute.
5. Gradually add sugar and vanilla extract. Continue to beat on high until pale and tripled in volume, about 6 minutes.
6. Gently fold 1/3 of the flour mixture into the egg mixture. In 2 more additions, repeat with the remaining flour mixture.
7. Reheat milk mixture until just under a boil. Add it all at once to the egg mixture and gently fold it in,
8. Pour batter into prepared pan.
9. Bake until the cake springs back when lightly touched and a toothpick inserted in the center comes out clean; about 20-25 minutes.
10. Cool in the pan about 10 minutes then invert onto a wire rack and allow to cool completely.

#### For the Chocolate Glaze

1. In a small saucepan, bring cream to a boil.
2. Remove from heat and add chocolate to the pan. Stir until chocolate is completely melted and mixture is smooth.
3. Stir in vanilla.
4. Transfer glaze to a small mixing bowl and cover with plastic wrap, with the wrap touching the top of the glaze.
5. Let cool for about 10 minutes.

#### To Assemble the Cake

1. Using a long serrated knife, cut the cake into 2 even layers.
2. Place custard filling into the bowl of an electric mixer. Add the 1/4 cup heavy cream and whisk at high speed until mixture is light and soft peak forms, about 1 minute.
3. Reserve smooth bottom portion of the cake for the top. Place the other layer of the cake, cut side up, on a platter. Spread custard filling over this cake layer. Top with remaining cake layer.
4. Pour warm glaze over the top of the cake, allowing the glaze to flow over the edges of the cake.
5. Serve immediately or refrigerate.
6. Enjoy!!

