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Philly Steak Cheese Fries

## **Introduction**

**Indulge in a delightful dessert that combines two classic favorites: Boston cream pie and cupcakes! These Irresistible Boston Cream Pie Cupcakes encapsulate the rich flavors of creamy vanilla pudding and luscious chocolate ganache, all topped off with a dollop of whipped cream. Perfect for any occasion, these cupcakes will leave you and your guests wanting more.**

## **Detailed Ingredients with measures**

**1 cup all-purpose flour**

**1 teaspoon baking powder**

**1/4 teaspoon salt**

**1/2 cup unsalted butter, room temperature**

**1/2 cup granulated sugar**

**2 large eggs**

**1 teaspoon vanilla extract**

**1/2 cup milk**

**1 cup vanilla pudding**

**1 cup heavy cream**

**1 cup semi-sweet chocolate chips**

## **Prep Time**

**20 minutes**

## **Cook Time, Total Time, Yield**

**Cooking Time: 20 minutes**

**Total Time: 40 minutes**

**Yield: 12 cupcakes**

## **Directions**

- 1. Preheat the oven to 350°F (175°C) and line a muffin tin with cupcake liners.**
- 2. In a medium bowl, whisk together flour, baking powder, and salt. Set aside.**
- 3. In a large bowl, beat butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Mix in vanilla extract.**
- 4. Alternately add the flour mixture and milk to the butter mixture, beginning and ending with the flour mixture. Mix until just combined.**
- 5. Divide the batter evenly among the cupcake liners. Bake for 18-20 minutes or until a toothpick inserted into the center comes out clean. Let cool completely.**
- 6. Once the cupcakes are cool, cut a small circle out of the center of each cupcake and fill with vanilla pudding.**
- 7. In a small saucepan, heat heavy cream until it just begins to simmer. Remove from heat and pour over chocolate chips. Let sit for 5 minutes, then stir until smooth and glossy.**
- 8. Spoon the chocolate ganache over each cupcake, allowing it to drip down the sides. Let the ganache set before serving.**
- 9. Add an extra dollop of whipped cream on top of each cupcake for an added touch of creaminess.**

## **Nutritional Information**

**Kcal: 350 kcal per cupcake**





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## **Detailed Directions and Instructions**



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