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Boston Cream Pie

Introduction

Boston Cream Pie is a classic dessert that combines the flavors of rich chocolate, velvety custard, and fluffy cake. This traditional American treat is not actually a pie but rather a layered cake that features a delightful cream filling and a glossy chocolate glaze. Perfect for birthdays, celebrations, or simply as a sweet indulgence, Boston Cream Pie is sure to impress your family and friends.

Detailed Ingredients with measures

For the Cake:

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 1/2 cup milk
- 2 large eggs
- 1 1/2 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

For the Custard Filling:

- 2 cups whole milk
- 1/2 cup granulated sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 3 large egg yolks
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla extract

For the Chocolate Glaze:

- 4 oz semi-sweet chocolate, chopped
- 1/2 cup heavy cream
- 1 tablespoon unsalted butter

Prep Time

Preparation time for Boston Cream Pie takes approximately 30 minutes. This includes time spent gathering ingredients, making the custard, and preparing the cake batter.

Cook Time, Total Time, Yield

Cook time is about 25-30 minutes, depending on your oven. The total time from start to finish is approximately 1 hour, including cooling time. This recipe yields one 9-inch round cake, which can be sliced into 8 servings. Enjoy this delicious dessert with family and friends!



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Detailed Directions and Instructions

Prepare the Cake Batter

Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans. In a bowl, whisk together flour, baking powder, and salt. In another large bowl, cream together sugar and butter until light and fluffy. Add eggs one at a time, mixing well after each addition, then add vanilla. Gradually mix the dry ingredients into the wet mixture, alternating with milk, until well combined.

Bake the Cakes

Divide the batter evenly between the prepared cake pans. Bake for 25 to 30 minutes or until a toothpick inserted in the center comes out clean. Let the cakes cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.

Make the Pastry Cream

In a saucepan, combine milk and vanilla and bring to a simmer. In a separate bowl, whisk together egg yolks, sugar, and cornstarch until smooth. Gradually whisk in the hot milk mixture into the egg mixture. Pour back into the saucepan and cook over medium heat, whisking continuously until thickened. Remove from heat and let cool before refrigerating.

Assemble the Boston Cream Pie

Once the cakes have completely cooled, place one cake layer on a serving plate. Spread the chilled pastry cream over the top. Place the second cake layer on top of the cream.

Make the Chocolate Ganache

In a small saucepan, heat heavy cream until it just begins to simmer. Remove

from heat and add chocolate chips, stirring until melted and smooth. Allow the ganache to cool slightly before pouring it over the top of the assembled cake.

Let Set and Serve

Allow the ganache to set for about 30 minutes before slicing. Serve chilled or at room temperature.

Notes

Storage Instructions

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

Substitutions

You can substitute almond extract for vanilla for a different flavor profile.

Serving Suggestions

Serve with a dollop of whipped cream or fresh berries for added flavor and presentation.



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Cook techniques

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