



Boston Cream Pie



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

For the Custard Filling (Pastry Cream):

- 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

Step 1: Make the Cake

Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.

In a medium bowl, whisk together flour, baking powder, and salt.

In a large bowl, cream together the sugar and butter until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in vanilla.

Alternate adding the dry mixture and milk to the creamed mixture, beginning and ending with dry ingredients. Mix just until combined.

Divide the batter evenly between the pans and bake for 25-30 minutes or until a toothpick inserted in the center comes out clean.

Cool in pans for 10 minutes, then transfer to wire racks to cool completely.

See also Mini Lemon Blackberry Cheesecakes

Step 2: Make the Custard Filling

In a medium saucepan, bring the milk to a simmer over medium heat.

In a separate bowl, whisk together sugar, cornstarch, salt, and egg yolks until smooth.

Gradually whisk the hot milk into the egg mixture to temper it, then return everything to the saucepan.

Cook over medium heat, whisking constantly, until thickened (about 5-7 minutes).

Remove from heat and stir in butter and vanilla until smooth. Let it cool, then refrigerate until firm (at least 1 hour).

Step 3: Make the Chocolate Glaze

Heat heavy cream in a small saucepan until it just begins to simmer.

Remove from heat and add chopped chocolate and butter. Let sit 1 minute, then stir until smooth. Let it cool slightly to thicken.

Step 4: Assemble the Pie

Place one cake layer on a serving plate. Spread chilled pastry cream evenly over the top. Place the second cake layer on top. Pour the chocolate glaze over the top, letting it drip down the sides slightly. Chill until set, then slice and serve.

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

Preparing the Cake Layers

To achieve fluffy and tender cake layers, cream the butter and sugar thoroughly until light and airy, then incorporate the eggs one at a time, ensuring each is fully mixed before adding the next.

See also French Onion Sausage Roll

Baking the Cake

Bake the cakes in a preheated oven and avoid opening the oven door during the first 20 minutes to prevent the cakes from sinking. Use toothpicks to test for doneness.

Making the Pastry Cream

Whisk the egg yolks and sugar together until pale and fluffy before adding the cornstarch. Gradually mix in the hot milk to temper the eggs and then return to the heat to thicken the cream properly.

Assembling the Boston Cream Pie

Allow the cake layers to cool completely before assembling. Spread a generous layer of pastry cream between the two layers, then top with chocolate ganache for a classic finish.

FAQ

Can I use a different type of chocolate for the ganache?

Yes, you can use dark, milk, or white chocolate depending on your

preference; just adjust the proportions of cream accordingly for a smooth ganache.

How should I store the Boston Cream Pie?

Store the pie in the refrigerator to keep the cream and ganache fresh. It is best enjoyed within a few days.

Can I make the cake layers ahead of time?

Absolutely! You can prepare the cake layers a day or two in advance and store them wrapped in plastic wrap at room temperature or in the fridge.

What can I use if I don't have cake flour?

You can make a substitute by using all-purpose flour and removing a couple of tablespoons, then replacing them with cornstarch for a similar texture.

Is it possible to freeze Boston Cream Pie?

While freezing is not ideal due to the texture of the cream, you can freeze the cake layers separately, then assemble fresh when ready to serve.

See also [Crock Pot Baked Beans](#)



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Conclusion

Boston Cream Pie is a deliciously indulgent dessert that perfectly balances the rich flavors of chocolate, creamy custard, and moist cake. Whether you're serving it at a special occasion or enjoying it as a special treat, this classic dessert will surely impress. With its delightful textures and flavors, it's a sweet way to satisfy any craving.

More recipes suggestions and combination

Lemon Cream Pie

For a citrus twist, try making Lemon Cream Pie. This refreshing dessert features a tangy lemon filling topped with fluffy whipped cream, perfect for summer gatherings.

Chocolate Mousse Cake

Chocolate Mousse Cake combines layers of rich chocolate mousse with a light and airy cake. It's an elegant dessert for chocolate lovers.

Vanilla Bean Panna Cotta

This creamy Italian dessert is simple yet elegant, made with vanilla bean and served with a fruit coulis for a touch of freshness.

Strawberry Shortcake

For a lighter alternative, Strawberry Shortcake layers biscuits with sweetened strawberries and whipped cream, embodying the essence of summer.

Tiramisu

This classic Italian dessert features layers of coffee-soaked ladyfingers and mascarpone cheese, making it a delightful treat for coffee lovers.

Coconut Cream Pie

Coconut Cream Pie is a tropical delight, packed with coconut flavor and topped with whipped cream, perfect for those who enjoy luscious coconut desserts.



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