



# Irresistible Boston Cream Pie Cupcakes



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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

### **Preheat the Oven**

Preheat the oven to 350°F (175°C) and line a muffin tin with cupcake liners.

See also Beet and Sweet Potato Salad

### **Prepare the Dry Ingredients**

In a medium bowl, whisk together 1 cup of all-purpose flour, 1 teaspoon of baking powder, and 1/4 teaspoon of salt. Set aside.

### **Cream the Butter and Sugar**

In a large bowl, beat 1/2 cup of unsalted butter (room temperature) and 1/2 cup of granulated sugar together until light and fluffy.

### **Add the Eggs and Vanilla**

Add 2 large eggs to the butter mixture one at a time, beating well after each addition. Mix in 1 teaspoon of vanilla extract until combined.

### **Combine Wet and Dry Ingredients**

Alternately add the flour mixture and 1/2 cup of milk to the butter mixture, starting and ending with the flour mixture. Mix until just combined; be careful not to overmix.

### **Fill the Cupcake Liners**

Divide the batter evenly among the cupcake liners, filling each about two-thirds full.

**Bake the Cupcakes**

Bake in the preheated oven for 18-20 minutes or until a toothpick inserted into the center comes out clean. Let the cupcakes cool completely in the tin.

**Prepare the Pudding Filling**

Once the cupcakes are cool, cut a small circle out of the center of each cupcake and fill the hole with 1 cup of vanilla pudding.

**Make the Chocolate Ganache**

In a small saucepan, heat 1 cup of heavy cream until it just begins to simmer. Remove from heat and pour over 1 cup of semi-sweet chocolate chips. Let sit for 5 minutes, then stir until smooth and glossy.

**Frost the Cupcakes**

Spoon the chocolate ganache over each cupcake, allowing it to gently drip down the sides. Let the ganache set before serving.

**Finish with Whipped Cream**

For added creaminess, add an extra dollop of whipped cream on top of each cupcake.

## Notes

**Prep and Cooking Time**

Total prep time is approximately 20 minutes and cooking time is around 20 minutes, making the total time about 40 minutes.



See also Small Serve Chocolate Mousse Cake

### **Serving Size**

This recipe yields 12 cupcakes.

### **Nutritional Information**

Each cupcake is approximately 350 kcal.

### **Storage Suggestions**

Store any leftover cupcakes in an airtight container in the refrigerator for up to three days. Enjoy chilled for the best taste!



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## Cook techniques

### **Whisking Dry Ingredients**

Mixing flour, baking powder, and salt in a medium bowl ensures these dry ingredients are evenly distributed, preventing clumps.

### **Creaming Butter and Sugar**

Beating room temperature butter with granulated sugar until light and fluffy incorporates air, creating a light texture in the cupcakes.

### **Incorporating Eggs**

Adding eggs one at a time allows for better emulsion and stability in the batter, resulting in a more cohesive mixture.

### **Alternating Wet and Dry Ingredients**

By adding flour and milk alternately to the butter mixture, you maintain the batter's texture and prevent overmixing, which can lead to dense cupcakes.

### **Cupcake Baking**

Baking the cupcakes in a preheated oven at 350°F (175°C) ensures they rise evenly. Always check for doneness by inserting a toothpick into the center.

### **Preparing Vanilla Pudding Filling**

Cutting a small circle in the center of cooled cupcakes allows for easy filling with vanilla pudding, enhancing the flavor and moisture.

### **Making Chocolate Ganache**

Heating heavy cream and pouring it over chocolate chips creates a smooth ganache after a brief resting period, perfect for drizzling over cupcakes.

### **Finishing Touches**

Adding a dollop of whipped cream on top gives a delightful presentation and extra creaminess to each cupcake.

## **FAQ**

### **Can I use cake flour instead of all-purpose flour?**

Yes, using cake flour will result in a softer cupcake, but you may need to adjust the liquid slightly.

### **How can I make the pudding filling from scratch?**

You can prepare vanilla pudding by cooking milk with sugar, cornstarch, and egg yolks, then cooling it before filling the cupcakes.

### **What can I substitute for heavy cream in the ganache?**

You can use coconut cream or a dairy-free alternative, but the consistency may vary.

See also Rasmalai Cookies

### **How should I store leftover cupcakes?**

Store them in an airtight container in the refrigerator for up to 3 days for optimal freshness.



**Can I make these cupcakes ahead of time?**

Yes, you can bake the cupcakes a day in advance and fill them with pudding and ganache just before serving.



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## Conclusion

Indulging in Irresistible Boston Cream Pie Cupcakes offers a delightful blend of flavors and textures that will satisfy any sweet tooth. The combination of soft, fluffy cake topped with creamy vanilla pudding and rich chocolate ganache creates a treat that's not only visually appealing but also a delicious nod to the classic Boston cream pie. These cupcakes are perfect for any occasion, from celebrations to everyday desserts, making them a must-try recipe.

## More recipes suggestions and combination

### **Chocolate Eclair Cupcakes**

Transform your Boston cream pie cupcakes into chocolate eclair cupcakes by using a chocolate cake base and filling them with a rich chocolate pastry cream instead of vanilla pudding. Top with a layer of melted chocolate and a sprinkle of powdered sugar.

### **Banana Cream Pie Cupcakes**

For a fruity twist, create banana cream pie cupcakes! Substitute half of the milk in the recipe with mashed ripe bananas and fill with banana pudding. Top with whipped cream and a drizzle of caramel sauce for an extra sweetness.

### **Pistachio Cream Pie Cupcakes**

Add a unique flavor by incorporating pistachios. Use pistachio pudding for the filling and sprinkle crushed pistachios on top of the chocolate ganache for a crunchy texture and beautiful color contrast.

**Red Velvet Boston Cream Cupcakes**

Combine the classic red velvet and Boston cream pie flavors by making red velvet cupcakes. Fill them with vanilla pudding and top with cream cheese chocolate ganache for a festive touch.

**Matcha Green Tea Cupcakes**

Infuse a hint of sophistication by making matcha green tea cupcakes. Replace part of the flour with matcha powder and fill with vanilla pudding. Drizzle with white chocolate ganache for a delightful Asian-inspired dessert.



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