



# 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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