



Boston Cream Pie Cake

Variation of the Cupcake Recipe on page 96-97

One of my absolute favorite desserts, pre WW (aka fat me), was the Boston Cream Pie Cake at a local grocery store. I'd get that baby as often as I could. What's not to love? Fluffy cake, custard and thick chocolate ganache. Unfortunately, the real deal has enough fat and calories to kill Jabba the Hutt.

Serving Info.:

YIELDS: 9" round cake

Servings: 12

Serving Size: 1/12 slice



Range

6-6

- last checked 02/05/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.

Cake:

- For a 2 layer cake (pictured) divide the batter between (2) 9" cake pans. For a fancier 3 layer cake, divide the batter between 3 pans.
- Bake 2 layer cakes at 325 for 25-30 minutes.
- Bake 3 layer cakes at 325 for 22-26 minutes.

Vanilla Egg Custard:

- Add an additional 1-1/2 Tbsp of cornstarch, for a total of 4-1/2 Tbsp, to the custard.

Frosting:

- Add an additional 1 Tbsp of water while melting the chocolate chips, so that it spreads across the surface of the cake easier. Unlike the cupcakes, for this cake version, we don't need the frosting to stay up in a peak. We're adding extra water, so that it's easier to spread across the top of the cake.

Notes:

- *Making a Spiderweb Pattern is COMPLETELY optional. It's incredibly easy to do, though. All I did, was go to youtube and searched "how to make a spiderweb cake pattern." It's really easy.*
- *Traditionally, Boston Cream Pie's DON'T have anything on the top, other than the chocolate ganache. However... if you DO choose to put the custard on top (which is optional...), know that having pudding mixed into the topping, will cause it to slowly "leach" color from any other surrounding frostings or liquids, over time. 1 day after taking the pictures to the right, the yellow-ish custard, had sucked in the brown color from the ganache, turning it beige.*

