

# Boston Cream Pie

Vanilla cake filled with custard, then frosted with dark chocolate

I know that most of you ladies are all going to say the best thing to come out of Boston has been Marky Mark and the Funky Bunch, or maybe the Red Sox and Big Papi. But... you're wrong. It's Boston Cream Pie, Baby! Vanilla cake filled with custard cream and topped with chocolate! Thanks to a hybrid of real custard mixed with sugar free vanilla pudding, we're able to keep this baby tasting legit, while keeping it low in points.

## Serving Info.:

YIELDS: 24 cupcakes  
Servings: 24  
Serving Size: 1 cupcake



Range

3-3

- last checked 01/17/22 -  
Use your mobile device's 'Camera' App to  
look at this code for nutritional info.



## Ingredients:

### Cake:

- 1 Pillsbury sugar free yellow cake mix
- 2 large eggs OR egg whites, if eggs have points for 'ya.
- 1-1/3 cup 0 point carbonated beverage (seltzer water, club soda, diet soda, etc.)
- 1-1/2 tsp imitation vanilla extract
- 1 tsp baking powder

### Vanilla Custard Filling:

- 1 cup unsweetened vanilla almond milk
- 3/4 cup water
- 3 egg yolks
- (1) 1oz box sugar free instant vanilla pudding
- 1 tsp imitation vanilla extract
- 3 Tbsp cornstarch, dissolved in a little water
- 1/2 cup 0 point sweetener o' choice (I used lakanto monkfruit)

### FROSTING:

- 1 small box, Jello sugar free instant chocolate fudge pudding mix.
- 1 Tbsp cocoa powder
- 1 cup COLD water
- 6 Tbsp Lily's Dark Chocolate Chips + 3 Tbsp water

## Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with cupcake liners. Set aside.

### \*\*\* CAKE DIRECTIONS

- 3 In large mixing bowl, mix together the cake mix, egg, carbonated liquid o' choice, extract and baking powder. Mix to combine. It's ok if the batter is a little thick.
- 4 Fill 24 cupcake liners 3/4 full with batter. Bake at 325 for 23-25 minutes. Mine took 25.
- 5 Remove from oven and allow to cool to room temperature, so they won't melt the frosting when you put it on.

### \*\*\* CUSTARD CREAM FILLING DIRECTIONS

- 6 In a small stock pot, whisk together almond milk, water, yolks, pudding mix, extract, cornstarch and sweetener. Whisk until smooth and free of lumps.
- 7 Bring the mixture to a low boil, while whisking. Allow to simmer for 3-4 minutes, whisking the entire time. When the custard has thickened to easily coat a spoon, remove from heat and pour into a container. Cover with plastic wrap and then set in the fridge to cool.

### \*\*\* FROSTING DIRECTIONS

- 8 In a mixing bowl, mix packet of sugar free chocolate pudding and cocoa powder with 1 cup of very cold water, using an electric hand mixer.
- 9 In a small microwave safe dish, combine the 6 Tbsp of chocolate chips with 3 Tbsp of water. Microwave for 25 seconds, then remove and stir. Microwave for another 25 seconds, then stir again until the chocolate chips and water are a thick, velvety, dark chocolate sauce.



- 10 Use the hand mixer to mix the chocolate pudding with the dark chocolate sauce. Cover and set in the fridge to cool and set.

### \*\*\* ASSEMBLY

- 11 When your cupcakes have cooled completely, use a spoon or other scooping implement to carefully scoop down into the middle of each cupcake. Remove a cavity about 1 inch in diameter and MOST of the way down into the cupcake. We're not digging to China here folks, stop before you hit the cupcake liner.

#### ***Filling Assembly:***

- 12 Take your custard mixture out of the fridge and scoop it all into a large ziplock bag. Squeeze all the filling down to one corner of the bag so that you can use it like a big piping bag. Use scissors to snip a medium sized hole (like poking your index finger through the bag) out of the tip of the bag's corner.
- 13 Pipe some of the custard filling down into each cupcake's cavity, to fill it up to the top.

#### ***Dark Chocolate Frosting Assembly:***

- 14 In a similar fashion, spoon the frosting into a ziplock bag and make a piping bag out of it as well. Pipe some frosting onto the top of each cupcake, building the frosting up into a SHALLOW peak. Don't use a ton of frosting per cupcake, or you'll run out before you cover all 24. This doesn't make as much as my regular recipes. Look at the picture for reference.
- 15 Grab a cupcake, chat about the Founding Fathers, and the Pat's winning the Superbowl "grumble"... and enjoy a low point Boston treat that won't kill your points.

