

# Boston Cream Pie

Classic Boston Cream Pie with vanilla sponge cake, silky pastry cream filling, and rich chocolate ganache. This iconic American dessert serves 8.

180	30	210	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Boston Cream Pie

## Ingredients

- 2 egg
- 6 egg yolk
- 1 cup granulated sugar
- 3 cup milk
- 1 cup flour
- 3 tbsp unsalted butter
- 1 cup corn starch
- 1 cup heavy cream
- 1 tsp baking powder
- 1 tbsp vanilla extract
- 1 tsp salt
- 100 g bitter chocolate

## Instructions

- 1 Make the pastry cream**

Heat 3 cups milk and 1 teaspoon vanilla in a medium saucepan over medium heat until steaming and tiny bubbles form around edges, about 82°C (180°F). Do not let it boil.
- 2** Whisk 6 egg yolks and 1 cup sugar in a large bowl until mixture is pale yellow and thick, about 2-3 minutes. Add 3 tablespoons cornstarch and whisk until completely smooth with no lumps.
- 3** Slowly pour about 1/4 of the hot milk into the egg mixture while whisking constantly to temper (gradually warm without scrambling the eggs). Add remaining hot milk in a steady stream, whisking continuously.
- 4** Return entire mixture to the saucepan and cook over medium heat, whisking constantly, until thickened and bubbling vigorously, about 3-4 minutes. Remove from heat and whisk in 1 tablespoon butter until completely smooth.
- 5** Press plastic wrap directly onto surface of pastry cream to prevent skin from forming. Refrigerate for at least 2 hours until completely chilled and set.
- 6 Make the sponge cake**

Preheat oven to 175°C (350°F). Grease an 8-inch round cake pan with butter and line bottom with parchment paper.

- 7 Beat 2 whole eggs and remaining 1 cup sugar with electric mixer on high speed until mixture is thick, pale yellow, and ribbons form when beaters are lifted, about 5-6 minutes.
- 8 Heat remaining 1 cup milk and remaining 1 tablespoon butter in microwave for 30-45 seconds until butter melts and mixture is hot but not boiling. Sift 1 cup flour, 1 teaspoon baking powder, and 1 teaspoon salt together in a separate bowl.
- 9 Gently fold (mix by cutting down through center and folding over) the flour mixture into beaten eggs until just combined. Quickly fold in hot milk mixture until smooth batter forms.
- 10 Pour batter into prepared pan and bake for 25-30 minutes until golden brown and a toothpick inserted in center comes out clean. Cool completely on wire rack, about 1 hour.
- 11 **Assemble the cake**  
Cut cooled cake horizontally into 2 even layers using a long serrated knife in a sawing motion. Place bottom layer on serving plate and spread all chilled pastry cream evenly on top, leaving a 1/2-inch border around edges.
- 12 Place top cake layer over cream and gently press to adhere without squeezing out filling. Refrigerate assembled cake for 1-2 hours until cream is firm and layers are set.
- 13 **Make chocolate ganache**  
Heat remaining 1 cup heavy cream in microwave or small saucepan until just beginning to simmer. Pour hot cream over 100g chopped dark chocolate, let sit for 2 minutes, then whisk from center outward until smooth and glossy.
- 14 Pour ganache over chilled cake, starting in center and spreading to edges with offset spatula, allowing some to drip down sides. Refrigerate for 30 minutes until ganache is set before serving.

## Tips

Bring all ingredients to room temperature before starting, especially eggs, butter, and milk. This ensures even mixing and prevents the batter from curdling when combining wet and dry ingredients.

When making pastry cream, strain the mixture through a fine-mesh sieve to remove any lumps or cooked egg pieces. This extra step guarantees a silky smooth texture that's essential for professional results.

Press plastic wrap directly onto the surface of cooling pastry cream to prevent a skin from forming. This technique keeps the cream perfectly smooth for assembly.

Use a serrated knife to slice the cake layers horizontally, and rotate the cake as you cut to ensure even layers. Mark the cutting line with toothpicks first for guidance.

Chill the assembled cake for at least 3 hours before adding ganache. This firms up the pastry cream and prevents it from oozing out when you pour the warm chocolate over the top.

Pour ganache starting from the center and working outward, allowing it to naturally flow to the edges. Use an offset spatula to gently guide it if needed, but avoid overworking.

Clean your knife with warm water between slices to maintain neat, professional-looking portions that showcase the distinct layers.

Test the pastry cream's thickness by coating the back of a spoon – it should hold its shape without running off immediately. If too thin, cook for another minute while stirring constantly.