


# Boston Cream Pie

*Despite its name, this chocolate-glazed American classic is actually a cake.*

 **30 minutes preparation, 30 minutes chilling, 25 minutes baking**

*Makes 8 servings*

3 large eggs, separated  
1 teaspoon vanilla extract  
½ cup granulated sugar  
Pinch of salt  
¾ cup cake flour

### Filling

½ cup granulated sugar  
¼ cup all-purpose flour  
1½ cups milk  
6 large egg yolks  
2 teaspoons vanilla extract  
Pinch of salt

### Glaze

½ cup granulated sugar  
3 tablespoons light corn syrup  
2 tablespoons water  
4 ounces (4 squares) semisweet chocolate, coarsely chopped



**1** Preheat oven to 350° F. Grease a 9-inch round cake pan. Line with waxed paper.

**2** Beat together egg yolks and vanilla at medium speed until blended. Beat in half of sugar until very thick and pale.

**3** Using clean, dry beaters, beat together egg whites and salt at medium speed until very soft peaks form. Gradually beat in remaining sugar until stiff, but not dry, peaks form.

**4** Fold yolk mixture into egg whites. Sift flour over mixture; fold in gently. Do not overmix. Pour batter into prepared pan.

**5** Bake cake until top springs back when lightly pressed, 25 minutes. Loosen cake by running

a metal spatula around sides of pan. Invert cake onto a wire rack. Remove pan, leaving waxed paper on cake. Turn cake right-side up. Cool completely on rack.

**6** Meanwhile, prepare filling. In a saucepan, mix together sugar and flour. Gradually whisk in milk, then egg yolks, vanilla, and salt. Bring to a boil over medium heat; boil for 1 minute, whisking constantly. Strain through a fine sieve into a bowl. Press plastic wrap on surface. Chill for 30 minutes.

**7** Using a serrated knife, cut cake horizontally in half. Carefully remove waxed paper. Place bottom layer on a serving plate.

Spread evenly with filling. Top with remaining cake layer.

**8** To prepare glaze, in a saucepan, bring sugar, corn syrup, and water to a boil over low heat, stirring constantly, until sugar has dissolved. Remove from heat. Add chocolate; let stand for 1 minute. Whisk until smooth. Gradually pour glaze over cake, allowing it to drip down sides. Let stand until glaze sets.

### Baking Tips

Cream pies can spoil easily, so they must be stored in the refrigerator.