



BOSTON CREAM PIE

A longtime family birthday favorite with light vanilla cake, homemade custard filling, and a simple chocolate glaze.

BAKE TEMP	BAKE TIME	CHILL	YIELD
350°F	About 30 min	Cool custard completely	1 layered cake

INGREDIENTS

Cake

- 2 egg whites
- 1/2 cup sugar
- 2 cups sifted flour
- 1 cup sugar
- 1 Tbsp. baking powder
- 1 tsp. salt
- 1/3 cup salad oil (vegetable or canola oil)
- 1 cup milk
- 1 1/2 tsp. vanilla
- 2 egg yolks

Custard Filling

- 1/3 cup sugar
- 3 Tbsp. flour
- 1/4 tsp. salt
- 1 1/4 cups milk
- 1 beaten egg
- 1 Tbsp. butter
- 1 tsp. vanilla

Chocolate Glaze

- 1 1/2 squares unsweetened baking chocolate bar
- 1 Tbsp. butter
- 1/2 cup powdered sugar
- 1 tsp. vanilla
- Hot water, as needed to thin

CAKE INSTRUCTIONS

1. Separate the eggs, keeping the yolks to use later. Beat the egg whites until soft peaks form. Slowly add the 1/2 cup sugar and continue beating until stiff peaks form. Set aside.
2. In another bowl, sift the dry ingredients together.
3. Add the salad oil, half of the milk, and vanilla. Mix at medium speed for 1 minute.
4. Add the remaining milk and the egg yolks. Beat for 1 minute longer.
5. Gently fold the stiff egg whites into the batter.
6. Bake at 350°F for about 30 minutes. Check for doneness with a toothpick. Cool completely before assembling.

CAKE VARIATIONS

- **Chocolate cake:** Remove 1 cup of the flour and substitute 1 1/2 cups cocoa powder.
- **Cupcakes:** Add an additional 1/2 to 1 cup milk to the cake batter.



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Custard, glaze, assembly, and Wendy's tips

CUSTARD FILLING

1. Mix the sugar, flour, salt, and milk in a saucepan.
2. Cook over medium-high heat, stirring constantly, until the mixture thickens and boils.
3. After it reaches a hard boil, remove the pan from the stove.
4. Before adding the beaten egg, stir a little of the hot custard into the egg to warm it gradually so the egg does not scramble. Slowly stir the warmed egg mixture back into the saucepan.
5. Return the custard to the heat just until it boils again, stirring constantly. Remove from the stove and stir in the butter and vanilla.
6. Refrigerate until the custard cools completely.

CHOCOLATE GLAZE

1. Heat the chocolate and butter in the microwave or a double boiler until melted.
2. Stir in the powdered sugar and vanilla. Add hot water a little at a time until the glaze reaches the consistency you want.

TO ASSEMBLE

1. Make sure the cake layers and custard are completely cool.
2. Place one cake layer on a serving plate and spread the chilled custard over the cake.
3. Carefully place the second cake layer on top.
4. Spread the chocolate glaze over the top, allowing a little to drip down the sides if desired.
5. Refrigerate the finished Boston Cream Pie because of the homemade custard filling.

WENDY'S TIPS & NOTES

- **Let everything cool before assembling.** Warm custard and warm cake layers can make the finished cake difficult to assemble.
- **Temper the egg.** Gradually warming the beaten egg with some hot custard helps keep it from scrambling.
- **Don't rush the egg whites.** Beat to stiff peaks, then fold them gently into the batter.
- **Sift the flour before measuring.** This recipe calls for 2 cups sifted flour, so sift first and then measure.
- **Keep the finished cake refrigerated.** The homemade custard filling needs to stay chilled.