



BOSTON CREAM PIE

CAKE

- 2 Cups Cake Flour
- 2 Teaspoons Baking Powder
- 1/4 Teaspoon Salt
- 1/2 Cup Butter
- 1 Cup Sifted Sugar
- 3 Egg Yolks
- 1 Teaspoon Vanilla
- 3/4 Cup Milk

CREME PATISSIERE

- 1 1/2 Cups Milk
- 1 Vanilla Bean
- 1/2 Cup Sugar
- 1/4 Cup Flour
- 2 Eggs
- 2 Egg Yolks

CHOCOLATE ICING

- 3 Ounces Unsweetened Chocolate
- 3 Ounces Cream Cheese
- 1/4 Cup Milk
- 4 Cups Confectioners' Sugar
- 1/2 Teaspoon Salt

DIRECTIONS

1. For Cake - Preheat oven to 375 degrees.
2. Sift together cake flour, baking powder and salt.
3. Cream butter until soft.
4. Add sugar and cream until light. Beat in egg yolks.
5. Add vanilla.
6. Add the flour mixture alternately with the milk.
7. Stir the batter after each addition until smooth.
8. Bake in greased round cake pans for 25 minutes. Cool on wire racks.
9. For creme patisserie - Scald milk with the vanilla bean.
10. Mix in the top of a double boiler over boiling water the vanilla bean, sugar, flour, whole eggs, and yolks.
11. Beat this mixture until light.
12. Remove the vanilla bean and add the scalded milk gradually. Cook, stirring constantly, until it begins to thicken.
13. Remove from heat and continue to stir to release any steam and prevent crusting. Cool completely.
14. For Icing - Melt chocolate. Combine softened cream cheese and milk.
15. Slowly blend in chocolate.
16. Combine with confectioners' sugar and salt. Beat until smooth.
17. To Assemble - Spread creme patisserie between two layers of cake. Ice top of cake only. Keep chilled until ready to serve.