

Homemade Boston Cream Pie: A Classic Dessert Made Easy

This Boston Cream Pie recipe stands out for several reasons:



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 ½ cups all-purpose flour
- 1 cup granulated sugar
- ½ cup unsalted butter, softened
- 2 large eggs
- 1 cup milk
- 2 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1 cup heavy cream
- 1 cup semi-sweet chocolate chips
- ½ cup powdered sugar

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease two 9-inch round cake pans.
2. In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy.
3. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
4. In a separate bowl, combine the flour, baking powder, and a pinch of salt. Gradually add this dry mixture to the wet ingredients, alternating with the milk, until just combined.
5. Divide the batter evenly between the prepared cake pans and smooth the tops. Bake for 25-30 minutes or until a toothpick inserted in the center comes out clean.
6. While the cakes are cooling, prepare the custard. In a saucepan, heat 1 cup of milk over medium heat until just simmering. In a separate bowl, whisk together the egg yolks, powdered sugar, and cornstarch.
7. Slowly pour the hot milk into the egg mixture, whisking constantly. Return the mixture to the saucepan and cook over low heat, stirring until thickened. Remove from heat and stir in vanilla extract. Let it cool.
8. For the ganache, heat the heavy cream in a small saucepan until it begins to simmer. Pour it over the chocolate chips in a bowl and let it sit for a few minutes before stirring until smooth.
9. Once the cakes are completely cool, place one layer on a serving plate. Spread the custard filling on top, then place the second layer on top. Pour the chocolate ganache over the cake, allowing it to drip down the sides.

sides.

10. Chill the cake in the refrigerator for at least 30 minutes before serving to set the ganache.

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