

Boston Cream Cake That Tastes Like a Bakery Classic

A Classic Combination of Fluffy Cake, Luscious Pastry Cream, and Glossy Chocolate Ganache



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cake:

1 box (15.25 oz) yellow cake mix

1 cup water

$\frac{1}{2}$ cup vegetable oil

3 large eggs

For the Pastry Cream:

2 cups milk

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{4}$ cup cornstarch

4 large egg yolks

2 tbsp unsalted butter

1 tsp vanilla extract

For the Chocolate Ganache:

1 cup semi-sweet chocolate chips

$\frac{1}{2}$ cup heavy cream

DIRECTIONS

- 1.** Bake the Cake: Preheat oven to 350°F (175°C). Grease two 9-inch round cake pans and line with parchment if desired. Prepare the yellow cake mix according to box directions (using water, oil, and eggs). Divide evenly between pans and bake for 25-30 minutes, or until a toothpick comes out clean. Cool completely.
- 2.** Make the Pastry Cream: In a saucepan, heat milk over medium heat until just about to boil. In a separate bowl, whisk together sugar, cornstarch, and egg yolks. Slowly whisk hot milk into the yolk mixture to temper it, then return everything to the saucepan. Cook over medium heat, whisking constantly, until thickened (about 5 minutes). Remove from heat and stir in butter and vanilla. Transfer to a bowl and cover with plastic wrap touching the surface. Chill until set.
- 3.** Prepare the Ganache: In a small saucepan or microwave, heat heavy cream until just simmering. Pour over chocolate chips in a bowl. Let sit 2-3 minutes, then stir until smooth and glossy. Let cool slightly.
- 4.** Assemble the Cake: Place one cooled cake layer on a serving plate. Spread chilled pastry cream evenly over the top. Gently place the second cake layer on top. Pour the ganache over the top of the cake, letting it drip down the sides. Refrigerate for 30-60 minutes to set before slicing.

SWAPS & NOTES

Cake : You can use a homemade yellow cake if you prefer; box mix keeps it quick.

Ganache : Milk chocolate chips make it sweeter, dark chocolate for more intensity.

Pastry Cream Shortcut : No time to make it?

Use instant vanilla pudding mixed with less milk for a thicker

consistency. ???

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/boston-cream-cake-that-tastes-like-a-bakery-classic/>