

Boston Cream Cupcakes - A Mini Twist on the Classic Pie

Irresistible Boston Cream Cupcakes - A Classic Dessert in Bite-Sized Form



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the Cupcakes:

- 1 ½ cups (190g) all-purpose flour
- 1 ½ tsp baking powder
- ... tsp salt
- ¾ cup (113g) unsalted butter, softened
- 1 cup (200g) granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- ¾ cup (120ml) whole milk

For the Pastry Cream Filling:

- 1 cup (240ml) whole milk
- ... cup (50g) granulated sugar
- 2 egg yolks
- 1 tbsp cornstarch
- 1 tsp vanilla extract
- ¾ tbsp unsalted butter

For the Chocolate Ganache:

- ¾ cup (120ml) heavy cream
- 4 oz (115g) semi-sweet chocolate, chopped
- 1 tbsp unsalted butter

For Optional Vanilla Buttercream:

- 2 cups (240g) powdered sugar
- 2 tbsp milk or heavy cream

Ingredient Swaps & Notes:

Milk: Use dairy-free alternatives for a lactose-free version.

Chocolate: Swap with dark or milk chocolate, depending on preference.

Buttercream: Totally optional but makes for a showier finish-try using this edible cookie dough as a fun topping alternative!

Flavor Add-ins: A splash of espresso in the ganache intensifies the chocolate!

How to Make Boston Cream Cupcakes:

Step 1: Bake the Cupcakes:

Step 2: Make the Pastry Cream:

Step 3: Make the Ganache:

Step 4: Make Buttercream (Optional):

Assembly:

Use a small knife or piping tip to core out the center of each cupcake.

DIRECTIONS

1. Step 1: Bake the Cupcakes: Preheat oven to 350°F (175°C) and line a cupcake pan with paper liners. In a medium bowl, whisk together flour, baking powder, and salt. In a separate large bowl, beat butter and sugar for 2-3 minutes until light and fluffy. Add eggs one at a time, then stir in vanilla. Alternately add dry ingredients and milk, beginning and ending with the dry. Divide batter evenly among liners, about 2/3 full. Bake for 18-20 minutes or until a toothpick comes out clean. Let cool completely.
2. Step 2: Make the Pastry Cream: Heat milk in a small saucepan until steaming. In a bowl, whisk egg yolks, sugar, and cornstarch until smooth. Gradually whisk in half the hot milk, then return the mixture to the saucepan. Cook over medium heat, whisking constantly, until thickened (about 2 minutes). Remove from heat and stir in vanilla and butter. Cool completely before using.
3. Step 3: Make the Ganache: Heat heavy cream in a saucepan or microwave until hot (not boiling). Pour over chopped chocolate and let sit for 2 minutes. Stir until smooth. Add butter for extra shine. Let cool slightly.
4. Step 4: Make Buttercream (Optional): Beat butter until creamy. Add powdered sugar, vanilla, and milk and beat until smooth and fluffy.
5. Assembly: Use a small knife or piping tip to core out the center of each cupcake.
6. Fill each cupcake with the cooled pastry cream.
7. Spoon or dip the tops of the cupcakes in chocolate ganache.

8. Optionally, pipe a swirl of vanilla buttercream on top.
9. Dust with cocoa powder for an elegant finish.
10. Tips for Success: Chill the Filling: Make the pastry cream ahead so it's thick and easy to pipe.
11. Smooth : Ganache: Let it cool slightly for a drip that sets just right.
12. Storage: These are best the day they're made but will keep in the fridge up to 3 days.
13. Pairing Suggestions: Pair these beauties with a cozy drink or complementary treat:
14. Edible : Cookie Dough
15. Peanut : Butter Brownies
16. Snow : Globe Cookies
17. Easter : Cookies
18. Brownie : Bombs
19. Final Thoughts: Whether you're a die-hard Boston Cream Pie fan or just love a filled cupcake, these Boston Cream Cupcakes are everything. Decadent, nostalgic, and fun to make-they're perfect for birthdays, brunches, or bake sales.
20. Tried them? Share your photos and tag @ChefManiac. Want a printable version or cupcake variation ideas? Just let me know!
21. Bake. Fill. Drizzle. Devour. ???

SWAPS & NOTES

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TIPS FOR SUCCESS

Chill the Filling : Make the pastry cream ahead so it's thick and easy to pipe.

Smooth Ganache : Let it cool slightly for a drip that sets just right.

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Original recipe: <https://chefmaniac.com/boston-cream-cupcakes-a-mini-twist-on-the-classic-pie/>