

## Boston Cream Pie Cookies: The Classic Dessert Reimagined

This recipe has three delicious parts. Let's break them down.



**OVEN**  
**350°F**

**TIME**  
**9-11 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

For the Soft Cake-Like Cookies: 1 (15.25 oz) box

Yellow or Butter Golden Cake Mix

1/2 cup Unsalted Butter, melted

2 large Eggs

For the Creamy Vanilla Filling: 1 (3.4 oz) box

Instant Vanilla Pudding Mix

1 cup Cold Milk

1/2 cup Heavy Cream

For the Chocolate Ganache: 1 cup Semisweet

Chocolate Chips

**Cookie Base:** The cake mix shortcut is fantastic for ease and texture. If you prefer a from-scratch cookie, a soft vanilla sugar cookie or shortbread cookie recipe would work well as a base.

**The Filling:** This quick pudding-based filling is a great stand-in for traditional pastry cream. For the best flavor, use whole milk. Make sure you use instant pudding mix, not the cook-and-serve kind.

**The Ganache:** Semisweet chocolate provides a classic, balanced flavor. You can use milk chocolate for a sweeter topping or dark chocolate for a richer, more intense flavor.

**Step-by-Step Instructions:**

**Prepare the Cookies:** Preheat your oven to 350°F (175°C). Line two baking sheets with parchment paper. In a large bowl, combine the yellow cake mix, melted butter, and eggs. Mix with a spatula or hand mixer until a soft dough forms.

**Shape the Cookies:** Scoop tablespoon-sized balls of dough and roll them until smooth. Place them about 2 inches apart on the prepared baking sheets.

**Create the Indent:** Use the back of a round teaspoon or your thumb to gently press an indentation into the center of each dough ball. This "well" will hold the delicious filling.

**Bake:** Bake for 9-11 minutes, or until the edges are lightly golden. The centers will still be soft. If the indents have puffed up, you can gently press them down again with your spoon while the cookies are still hot from the oven.

**Cool Completely:** Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. This is a crucial step!

**Make the Filling:** While the cookies cool, prepare the filling. In a medium bowl, whisk together the instant vanilla pudding mix, cold milk, and 1/2 cup of heavy cream. Whisk for about 2 minutes, until the mixture is smooth and has thickened considerably. Let it sit for 5 minutes to firm up.

**Fill the Cookies:** Once the cookies are completely cool, spoon or pipe the vanilla cream filling into the indent of each cookie.

**Make the Ganache:** Place the chocolate chips in a heatproof bowl. Heat the 1/2 cup of heavy cream in a small saucepan or in the microwave until it is hot and just beginning to simmer (do not let it boil). Pour the hot cream over the chocolate chips and let it sit, undisturbed, for 5 minutes.

**Whisk the Ganache:** After 5 minutes, whisk the mixture until the chocolate is completely melted and the ganache is smooth, glossy, and uniform.

**Top the Cookies:** Let the ganache cool for a few minutes until it's slightly thickened but still pourable. Carefully spoon or drizzle the ganache over the cream filling on each cookie.

**Chill to Set:** Place the finished cookies in the refrigerator for at least 1 hour to allow the filling and ganache to set completely.

**Tips for Success:**

**Don't Overbake:** The key to these cookies is their soft, cake-like texture. Pull them from the oven when the edges are just set and turning golden. They will continue to set up as they cool.

**Patience is a Virtue (Cool Completely!):** You cannot assemble these cookies while they are warm. The cream filling will melt, the ganache will slide off, and you'll have a delicious, but messy, puddle.

**The Perfect Indent:** Press the indent into the dough balls before baking. This gives you a clean well for the filling. A gentle press right after they come out of the oven can redefine the space if

needed.

Serving Suggestions:

Storage and Leftover Tips:

Storage: Due to the dairy-based filling, these cookies must be stored in an airtight container in the refrigerator. They will stay fresh and delicious for up to 4 days.

More Recipes You Will Love:

For a treat you don't even have to bake, this Edible Cookie Dough is a must-try.

For a classic dessert that feeds a crowd, you can't go wrong with This Big Family Banana Pudding.

Looking for another fun cookie? These Rainbow Sprinkle Cookies are pure happiness.

For a no-bake dessert with a minty twist, try This Grasshopper Pie.

And for a comforting classic, This Chocolate Chip Banana Bread is the perfect way to use up those ripe bananas.

## DIRECTIONS

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15. Serving Suggestions: These cookies must be served chilled, straight from the refrigerator. This keeps the filling firm and the ganache snappy. They are the perfect, elegant-looking treat for a dessert platter and pair wonderfully with a cup of coffee or a cold glass of milk.
16. Storage and Leftover Tips: Storage: Due to the dairy-based filling, these cookies must be stored in an airtight container in the refrigerator. They will stay fresh and delicious for up to 4 days.
17. More Recipes You Will Love: If you love creative desserts and fun baking projects, you'll definitely want to check out these other favorites:
18. For a treat you don't even have to bake, this : Edible Cookie Dough is a must-try.
19. For a classic dessert that feeds a crowd, you can't go wrong with This Big Family Banana Pudding.
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21. For a no-bake dessert with a minty twist, try : This Grasshopper Pie.
22. And for a comforting classic, : This Chocolate Chip Banana Bread is the perfect way to use up those ripe bananas.
23. Final Thoughts: Boston Cream Pie Cookies are a delightful surprise. They take all the sophisticated flavors of a classic dessert and repackage them into a fun, poppable, and utterly delicious cookie. They are a true treat to make and an even bigger treat to eat. I hope you enjoy this little bite of dessert heaven!
24. Let me know how yours turn out in the comments below!

## SWAPS & NOTES

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**The Filling:** This quick pudding-based filling is a great stand-in for traditional pastry cream.

For the best flavor, use whole milk.

### TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/boston-cream-pie-cookies-the-classic-dessert-reimagined/>