

Easy Boston Cream Pie Cupcakes with Vanilla Custard & Chocolate Glaze

I've always been drawn to desserts that combine different textures and flavors, and



OVEN
350°F

TIME
18-22 min

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INGREDIENTS

You'll Need

For the Cupcakes: 1 ½ cups all-purpose flour 1 ½ tsp baking powder ... tsp salt ½ cup (1 stick) unsalted butter, softened 1 cup granulated sugar 2 large eggs 1 tsp vanilla extract ¾ cup milk:

For the Vanilla Custard Filling: 2 cups milk ¾ cup granulated sugar ... cup cornstarch 4 large egg yolks 2 tbsp unsalted butter 1 tsp vanilla extract:

For the Chocolate Glaze: ¾ cup semi-sweet chocolate chips ... cup heavy cream 1 tbsp unsalted butter 1 tsp light corn syrup (optional, for shine):

DIRECTIONS

1. directions.
2. Any type of milk (dairy or non-dairy) will work for both the cupcakes and the custard. Whole milk will yield a richer custard.
3. Ensure your egg yolks are well-tempered before adding them to the hot milk mixture to prevent scrambling. If you're short on time, you can use a good quality instant vanilla pudding mix for the filling, prepared slightly thicker than directed.
4. Chocolate : Glaze:
5. For an even richer glaze, use dark chocolate chips. The corn syrup is optional but highly recommended for a glossy, professional finish. If you don't have it, omit it; the glaze will still be delicious.
6. Steps to : Your Perfect Boston Cream Pie Cupcakes
7. Part 1: The Cupcakes
8. Preheat & : Prep:
9. Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners.
10. Combine : Dry Ingredients:
11. In a medium bowl, whisk together the flour, baking powder, and salt.
12. Cream : Wet Ingredients:
13. In a large bowl, cream together the softened butter and granulated sugar with an electric mixer until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla extract.
14. Alternate & : Mix:
15. Gradually add the dry ingredients to the wet ingredients, alternating with the milk, beginning and

ending with the dry ingredients. Mix until just combined, being careful not to overmix.

16. Divide the batter evenly among the prepared muffin cups, filling each about two-thirds full. Bake for 18-22 minutes, or until a wooden skewer inserted into the center comes out clean. Let cool in the muffin tin for a few minutes before transferring to a wire rack to cool completely.
17. Part 2: The Vanilla Custard Filling
18. Heat : Milk:
19. In a medium saucepan, heat 1 ½ cups of milk over medium heat until it just begins to simmer around the edges.
20. Whisk : Egg Mixture:
21. In a separate bowl, whisk together the remaining ¾ cup milk, granulated sugar, cornstarch, and egg yolks until smooth.
22. Temper : Egg Yolks:
23. Slowly pour about half of the hot milk into the egg yolk mixture while whisking constantly. This "tempers" the egg yolks, preventing them from scrambling.
24. Combine & : Cook:
25. Pour the tempered egg mixture back into the saucepan with the remaining hot milk. Cook over medium-low heat, whisking constantly, until the custard thickens significantly and comes to a gentle boil for 1 minute.

SWAPS & NOTES

Cupcakes: For a shortcut, you can use a high-quality vanilla cake mix and prepare it according to package directions.

Milk: Any type of milk (dairy or non-dairy) will work for both the cupcakes and the custard.

Whole milk will yield a richer custard.

Custard: Ensure your egg yolks are well-tempered before adding them to the hot milk mixture to prevent scrambling.

TIPS FOR SUCCESS

Cool Completely: Ensure both the cupcakes and the custard are completely cool before assembling.

Warm components will lead to a melty, messy cupcake.

Don't Overmix: Overmixing the cupcake batter can lead to tough cupcakes.

Temper Egg Yolks Properly: This step is crucial for smooth custard.

