

## Easy Boston Cream Pie Cupcakes with Silky Chocolate Ganache

% cup (make sure it's room temperature for easy creaming)



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

All-Purpose Flour: 1 cup  
Baking Powder: 1 tsp  
Salt: ... tsp  
Unsalted Butter: % cup (make sure it's room temperature for easy creaming)  
Granulated Sugar: % cup  
Large Eggs: 2  
Vanilla Extract: 1 tsp  
Milk: % cup (whole milk works best for a rich crumb)  
Vanilla Pudding: 1 cup (you can use instant or homemade)  
Heavy Cream: 1 cup  
Semi-Sweet Chocolate Chips: 1 cup

### DIRECTIONS

1. **Prep and Mix Dry Ingredients:** Preheat your oven to 350°F (175°C) and line a standard muffin pan with paper liners. In a medium bowl, whisk together the flour, baking powder, and salt. This ensures your leavening agent is evenly distributed so your cupcakes rise perfectly.
2. **Cream the Butter and Sugar:** In a separate large bowl (or a stand mixer), beat the softened butter and granulated sugar together until the mixture is light and fluffy. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
3. **Combine Wet and Dry:** Add the dry ingredients and the milk to the butter mixture alternately. Start with a bit of flour, then some milk, ending with the flour. Mix gently-overmixing at this stage will lead to a tough, dense cupcake.
4. **Bake and Cool:** Divide the batter evenly among the 12 liners. Bake for 18-20 minutes or until a toothpick inserted into the center comes out clean. Transfer them to a wire rack to cool completely. Tip: Do not try to fill them while they are warm, or the pudding will melt!
5. **Fill the Centers:** Once cooled, use a small paring knife or a cupcake corer to remove a small circle from the center of each cupcake (about halfway down). Spoon or pipe about a tablespoon of vanilla pudding into each hole.
6. **Make the Ganache:** Heat your heavy cream in a small saucepan until it just begins to simmer (do not let it boil). Pour the hot cream over the chocolate chips in a heat-proof bowl. Let it sit untouched for 5 minutes, then stir gently until it transforms into a smooth,

shiny glaze.

7. **Finish and Set:** Spoon a generous amount of the chocolate ganache over the top of each cupcake, allowing it to slightly drip over the edges. Let the ganache set at room temperature or in the fridge before serving.

## SWAPS & NOTES

**The Cake:** If you are in a time crunch, you can use a boxed yellow cake mix.

I often use cake mix cookies as a shortcut for other desserts, and the same logic applies here-just follow the box instructions for cupcakes.

**The Filling:** For an even deeper flavor, use French Vanilla pudding or even a thick pastry cream.

**The Glaze:** If you prefer a sweeter topping, you can use milk chocolate chips, though semi-sweet provides that classic dark contrast the recipe is known for.

## TIPS FOR SUCCESS

**Room Temperature Ingredients:** Ensure your eggs and milk are at room temperature so the batter emulsifies properly.

The "Core" Secret: Don't throw away the cake pieces you cut out!

You can snack on them or crumble them over chocolate chip banana bread for a fun topping.

Clean Drips: For the cleanest look, use a squeeze bottle to apply the ganache.

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

Original recipe: <https://chefmaniac.com/easy-boston-cream-pie-cupcakes-with-silky-chocolate-ganache/>