

# **Boston Cream Pie**

No, it's not a pie! It's a vanilla cake with a rich custard in the middle and a creamy chocolate glaze on top. The cake is credited to French chef Sanzian who added it on the menu at the opening of the Parker House Hotel in Boston (now the Omni Parker House Hotel) in 1856! It was first named Chocolate Cream Pie or Parker House Chocolate Cream Pie, later it became known as the Boston cream pie. Boston cream pie is the official dessert of Massachusetts.

*Serves 8–12 - Prep time 20 minutes - Cooking time 55–60 minutes*

## ***Ingredients***

### For the cream filling

2 cups milk  
1/3 cup sugar, divided  
3 Tablespoons cornstarch  
1/4 teaspoon salt  
2 large egg yolks  
2 Tablespoons butter  
1 teaspoon vanilla extract  
1 Tablespoon rum (optional)

### For the cake batter

1 cup sifted cake flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
2 large eggs  
1 cup granulated sugar  
1 1/2 teaspoons lemon juice  
6 Tablespoons hot water

### Chocolate glaze

3 ounces semisweet or bittersweet chocolate, chopped  
2 Tablespoons granulated sugar  
2 Tablespoons water  
3 Tablespoons unsalted butter, softened  
1/2 teaspoon vanilla extract

## ***Directions***

### For the cream filling

1. Pour milk into a heavy-bottomed saucepan and stir in 2 Tablespoons sugar. Heat over medium heat, with occasional stirring. As soon as bubbles begin to form at the edges, turn off the heat.
2. In a separate bowl, combine the remaining sugar with the salt, cornstarch, and egg yolks. Mix thoroughly.
3. Gradually stir in about  $\frac{1}{3}$  cup of the hot milk and then pour back into the remaining hot milk.
4. Cook over boiling water or in a double boiler, stirring continuously, until mixture thickens.
5. Add butter and remove from heat.
6. Let cool slightly (about 10 minutes) and then stir in vanilla and rum (if using).
7. Let cool.

#### For the cake

8. Preheat oven to 350°F. Lightly grease two 8-inch round pans. Line the bottom with parchment paper, lightly grease again, and then dust lightly with flour.
9. Sift flour, baking powder, and salt into a bowl. Set aside.
10. Place eggs in a stand mixer bowl and beat at medium speed until thick and fluffy, about 10 minutes.
11. Continue mixing while adding lemon juice and 2 Tablespoons of hot water at a time. Beat until the mixture is very thick.
12. Turn off mixer and gradually fold in flour mixture until fully incorporated.
13. Pour equal amounts of batter into the 2 round pans and bake until cake springs back when pressed lightly on the top (about 25–30 minutes).
14. Remove from the oven and let cool for 10 minutes.
15. Loosen and remove from pan. Place on a wire rack to cool completely.

#### To assemble

16. Even out the cake, if needed, by cutting away any protruding parts.
17. Spread the cream filling evenly over one layer and cover with the second layer. Any excess cream filling will keep for 2 days in the refrigerator.
18. Refrigerate filled layers while preparing glaze.
19. To prepare glaze, heat chocolate, sugar, and water over a double boiler to melt chocolate and dissolve the sugar. Remove from heat. Add butter and stir to blend well. Stir in vanilla. Let cool, stirring from time to time, until mixture thickens (about 15 minutes).
20. Pour glaze over cake.
21. Chill and serve. (Best served the day it is made. Will keep for 2 days when refrigerated.)

The recipe is from Louise Davidson's cookbook American Dinner Cookbook. Click [here](#) to learn more

