

THE CULINARY

Playground



Boston Cream Pie

Golden Cake Layers (2 8" layers)

2 $\frac{1}{4}$ cup plus 3 Tablespoons flour
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{3}{4}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 cup plus 2 Tablespoons butter at room temperature
1 $\frac{1}{4}$ cup plus 1 Tablespoon sugar
2 teaspoons vanilla
4 egg yolks
1 egg
 $\frac{3}{4}$ cup sour cream

Preheat oven to 350. Lightly grease 2 8" cake pans and line with parchment circles. Sift the flour, baking soda, baking powder and salt into a small bowl. Cream the butter, sugar and vanilla in a med. sized bowl with an electric mixer on med-high until light and fluffy, about 2 minutes. Scrape the bowl with a rubber spatula. Add the yolks one at a time on low, then the egg. Add one third of the dry into the butter mixture using a rubber spatula so that the liquid is absorbed. Add half of the sour cream and blend with the spatula. Then more dry ingredients, followed by the sour cream. Mix thoroughly.

Divide evenly into the prepared pans. Bake until golden and color and spring back to the touch, about 35 minutes.

Test with a toothpick. Cool in the pans.

Vanilla Custard Filling

10 Tablespoons milk
 $\frac{3}{4}$ cup heavy cream
6 Tablespoons sugar
2 Tablespoons cornstarch
1 egg yolk
1 t vanilla

Scald 4 T of the milk with the heavy cream and the sugar in a med sized saucepan over med-high heat. Dissolve the cornstarch in the remaining 6 T milk. Add the egg yolk to the cornstarch mixture and stir it rapidly with a fork. Add this mixture to the scalded cream and whisk over med-high heat constantly until it thickens, 1-2 minutes. Remove from heat stir in the vanilla and pour into a bowl. Cover by placing a piece of plastic wrap directly on top on the custard (this will prevent a skin forming). Cool completely then refrigerate.

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Fudge Frosting

6 oz unsweetened chocolate
1 c plus 2 Tablespoons evaporated milk
1 1/2 cup sugar

Melt the chocolate in the microwave for about 1 minute. Stir. Blend the evaporated milk and sugar in a blender on med speed for about 5 seconds. Add the chocolate and blend on high until the frosting becomes thick and shiny about 1 -2 minutes. The blenders sound will change. Spoon into a bowl and allow to set at room temp for 30 minutes.

To assemble cake

Place one of the cakes bottom side down on a plate. Run a knife around the inside of the bowl with the pudding to loosen it then place the pudding on the cake. Spread gently with a knife to cover the cake. Place 2nd cake on top of pudding with the bottom side down. Plop fudge frosting in the center of top cake and spread gently, careful not to push down which will cause pudding to seep out the sides. Continue to gently spread frosting until top of cake is covered, letting it drip down the sides. Refrigerate cake until ready to serve.

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