

Boston Cream Pie Cupcakes

Prep time

1 hour

Cook time

1 hour

Total time

2 hours

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Recipe type: Dessert

Serves: 1-1.5 dozen

Ingredients

For the Cake

- 12 tablespoons unsalted butter, softened
- 1 cup sugar
- 2 teaspoons vanilla
- 3 eggs
- 1½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ⅔ cup buttermilk

For the filling

- 3 egg yolks
- 3 cups milk
- ½ cup sugar
- ⅓ cup cornstarch
- ¼ teaspoon salt
- 1 teaspoon vanilla

For the Ganache

- Use the [Ganache recipe here](#), omitting the raspberry preserves.

Instructions

For the cake:

1. In a large mixing bowl cream together the butter and sugar.
2. Add vanilla and beat again.
3. Add eggs, one at a time, beating well after each addition.
4. Mix together flour, baking powder and salt in a separate bowl.
5. Alternate adding flour mixture and buttermilk to the creamed mixture in 3 batches, beginning and ending with the dry ingredients. Beat after each addition, just until combined.
6. Line a lightly muffin pan with cupcake liners and fill each liner ¾ of the way full.
7. Bake in a 350° oven for 18-25 minutes, or until a toothpick comes out clean.
8. Allow to cool completely

For the Filling:

1. In a medium bowl, beat egg yolks well.
2. Gradually stir in milk until well blended.
3. In a large, heavy saucepan over medium-low heat, mix together sugar, cornstarch, and salt.
4. Gradually add in milk mixture, stirring well to prevent lumps.
5. Continue cooking over medium-low heat, stirring constantly until mixture reaches a low boil (about 20 minutes).
6. Allow to boil, still stirring for 1 MINUTE. Then immediately remove from heat.
7. Set pot in a large bowl of ice water, still stirring.
8. When mixture has cooled a bit, stir in vanilla.
9. Place a piece of plastic wrap directly on filling to prevent a skin from forming and place in refrigerator until ready to use.

To assemble the cupcakes:

1. When the cupcakes are cooled completely, transfer pastry cream filling to a piping bag with [filling tip](#) attached.
2. Fill each cupcake with pastry cream and set aside.
3. Prepare the Ganache frosting using [this recipe](#) and omitting the raspberry preserves.
4. Dip each cupcake into the finished Ganache.
5. Allow 30 minutes to an hour for the ganache to set.



