

## BOSTON CREAM PIE CUPCAKES

### INGREDIENTS

#### for the Cupcakes

1 3/4 cups all-purpose flour  
1 1/2 teaspoons baking powder  
3/4 teaspoons table salt  
1 cup granulated sugar  
1 1/2 sticks unsalted butter, softened but slightly cool, cut into 12 pieces  
3 large eggs  
3/4 cups milk  
1 1/2 teaspoons vanilla extract

#### For the Pastry Cream

1 1/2 cups heavy cream  
3 large egg yolks  
1/3 cup granulated sugar  
pinch of table salt  
4 teaspoons cornstarch  
2 tablespoons unsalted butter, cold cut into 2 pieces  
1 1/2 teaspoons vanilla extract

#### for the ganache

9 ounces bittersweet chocolate, chopped  
1 cup heavy cream  
2 tablespoons unsalted butter

### DIRECTIONS

For the cupcakes: Preheat oven to 350F. Line a standard muffin pan with paper baking cups and set aside.

In the bowl of a stand mixer, combine the flour, baking powder, salt, and sugar on low speed. Add the butter, 1 piece at a time, and combine until the mixture resembles coarse sand. Add the eggs, 1 at a time, and mix until fully combined. Add the milk and vanilla, increase the speed to medium, and mix until the batter is light, fluffy and free of lumps.

Fill the lined muffin cups three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cupcake comes out clean, about 18 to 20 minutes. Cool the cupcakes in the pan for 5 minutes, then transfer to a wire rack to cool completely.

For the pastry cream: Bring the cream to a simmer in a medium saucepan over medium heat, stirring occasionally. Meanwhile, whisk the yolks, sugar, and salt together in a medium bowl. Add the cornstarch and whisk the mixture is pale yellow and thick. When the cream reaches a full simmer, slowly whisk it into the yolk mixture. Return the mixture to the saucepan and cook over medium heat, whisking constantly, until thick and glossy. Off the heat, whisk in the butter and vanilla. Transfer the pastry cream to a small bowl and refrigerate, with plastic wrap pressed flush against its surface, until cold and set, at least 2 hours.

To make the ganache, place the chocolate into a medium bowl. Heat the cream in a small sauce pan over medium heat. Bring just to a boil, watching very carefully because if it boils for a few seconds, it will boil out of the pot. When the cream has come to a boil, pour over the chopped chocolate, and whisk until smooth. Add in tablespoons of butter, one at a time.

To assemble: Insert a small knife at a 45 degree angle about 1/8 inch from the edge of each cupcake and cut all the way around, remove a cone of cake. Cut away all but the top 1/4 inch of the cone; leaving only

a small disk of cake which

will be used to top the cupcake. Fill each cupcake with 2 tablespoons of pastry cream and top with the disk of cake. Dip cupcakes into the chocolate ganache, and decorate as desired. Refrigerate until set, about 30 minutes. Refrigerate until ready to serve.