**Boston Cream Pie**

**Cake:**

1 stick butter

1 ¾ cup AP flour

2 tsp. baking powder

1 tsp. salt

¾ cup milk

3 eggs

1 cup sugar

1 tsp. vanilla extract

**Filling:**

3 egg yolks

½ cup sugar

2 Tbsp. corn starch

Pinch of salt

1 cup milk

¼ cup half and half

1 Tbsp. butter

1 tsp. vanilla extract

**Ganache:**

¼ cup half and half

4 oz. chocolate chips

**INSTRUCTIONS**

**Day 1:**

**Cake:**

1. Preheat oven to 325º.
2. Fit the Kitchenaid with the whisk attachment.
3. Beat the eggs and sugar together until they are light and fluffy.
4. While the eggs are mixing, bring the milk and butter to a simmer in a small pot.
5. While the eggs are mixing, mix flour, baking powder, and salt together in a medium bowl.
6. Once the eggs are fluffy, pour the hot milk and butter into the mixer with it on low speed.
7. When the milk is mixed in well, add the flour with the mixer on low speed.
8. Spray a 9” cake circle well with pan spray. Pour the cake batter in,
9. Bake for 30-35 minutes, or until it passes the toothpick test.
10. Take out of the oven and cool on the counter top.

**Filling:**

1. In a medium sauce pan, whisk the egg yolks and sugar together. DO NOT TURN THE HEAT ON.
2. Add in the cornstarch and salt and whisk until lumps are gone. DO NOT TURN THE HEAT ON.
3. Slowly whisk in the milk and half and half. Add the butter and turn the heat to medium low.
4. Stirring constantly with a spoon, heat the mixture until it begins to thicken.
5. Once that happens, immediately whisk until it becomes smooth. Continue to cook until the mixture comes to a simmer; stirring constantly.
6. Strain the custard through a fine sieve. You’ll need to press it through with a spatula. Whisk in vanilla.
7. Wrap tightly and press the plastic down onto the surface of the custard.

**Day 2:**

**Ganache:**

1. Melt the chocolate and half and half together over a double boiler. Whisk until smooth.

**Assembly:**

1. Cut the cake in half horizontally. Set one half aside gently.
2. Spread the filling evenly around the bottom half of the cake. Top with the other half.
3. Pour the ganache over the top of the cake.