



Boston Cream Cake with Chocolate Ganache



1,5h



2 Servings

According to a super-scientific social media study, there's a high percentage of Americans that prefer donuts to cake. We get it, #hereforthedonuts, but cake is timeless. Enter the most genius dessert mash-up of all time: Boston Cream Cake. Fluffy cake with a sweet, creamy filling, and a donut-worthy chocolate ganache glaze. (2-p plan makes single (8-inch) layer cake; 4-p plan makes double (8-inch) layer cake.)

WHAT WE SEND

- 3 oz vanilla pudding mix ^{7,17}
- 2 (1 oz) cream cheese ⁷
- 5 oz self-rising flour ¹
- 5 oz granulated sugar
- 3 oz mascarpone ⁷
- 3 oz chocolate chips ^{6,7}

WHAT YOU NEED

- butter ⁷
- 1 large egg ³
- kosher salt

TOOLS

- hand-held electric mixer
- 8-inch round cake pan
- microwave

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

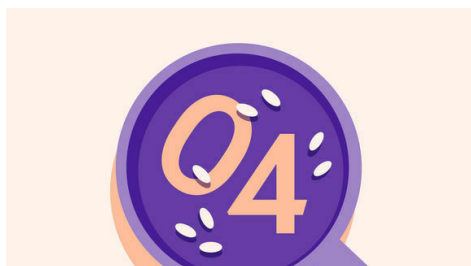
Calories 240kcal, Fat 10g, Carbs 35g, Protein 3g



1. Prep filling

Preheat oven to 350°F with a rack in the center.

In a medium bowl, combine **pudding mix**, **all of the cream cheese**, and **¾ cups cold water**. Use a hand mixer to beat until smooth and cream cheese is fully incorporated, 1–2 minutes (pudding will be very thick). Cover and chill in refrigerator.



4. Make ganache

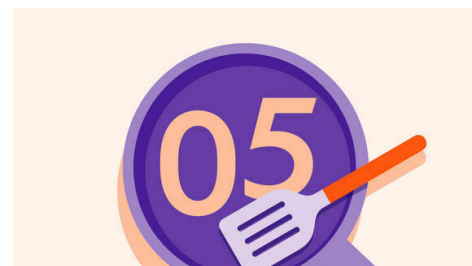
In a small microwave-safe bowl, combine **chocolate chips**, **remaining mascarpone**, **1 tablespoon each of sugar and water**, and **a pinch of salt**. Microwave on high until warm and chips are starting to melt, 30–60 seconds (watch closely as microwaves vary). Whisk to combine until chocolate is melted and mixture is smooth. Set aside until cooled and thickened, 10–15 minutes.



2. Make cake batter

Coat bottom and sides of an 8-inch round cake pan with **butter**. Add **1 teaspoon self-rising flour** and tilt to dust bottom and sides of pan, tapping out any excess.

In a medium bowl, combine **remaining self-rising flour**, **⅔ cup water**, **½ cup sugar**, **¼ cup mascarpone**, **1 large egg**, and **¼ teaspoon salt**. Whisk until just combined (it's okay if batter is slightly lumpy).



5. Finish & serve

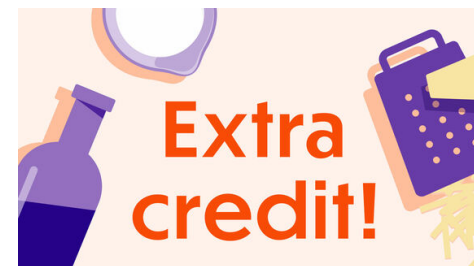
Use a knife to loosen **cake** edges from pan; transfer to a plate. Using a serrated knife, cut cake horizontally to create 2 equal layers; set aside top layer. Whisk **chilled filling** until smooth, then evenly spread over bottom layer. Place top layer over filling. Pour **cooled ganache** over top, spreading to the edges.

Serve **Boston cream cake** immediately. Enjoy!



3. Bake cake

Scrape **batter** into prepared cake pan. Bake on center oven rack until **cake** appears set, edges pull away slightly from pan, and a toothpick inserted into the center comes out clean, 20–25 minutes. Remove from oven and let cool completely, about 1 hour.



6. No microwave? No problem!

If you don't have a microwave, don't sweat it! The ganache can be made on the stovetop. In a small saucepan, combine chocolate chips, remaining mascarpone, 1 tablespoon each of sugar and water, and a pinch of salt. Set saucepan over low heat and cook, stirring, until chocolate is melted and all ingredients are combined.