



Boston Cream Pie

with Homemade Pastry Cream & Almonds



2,5h



2 Servings

We know what you're thinking: why is this cake called a pie? The Boston Cream Pie originated in the 1850s when pie tins were more commonly used than cake pans. No matter what you want to call it, we can all agree that it is 100% delicious. Rich pastry cream is spread between two fluffy cake layers and topped with a silky chocolate ganache, then finished with toasted almonds. No wonder this is the Massachusetts state dessert!

What we send

- 2 (¼ oz) cornstarch
- 2 (5 oz) granulated sugar
- 2 (1 oz) cream cheese ⁷
- 10 oz all-purpose flour ¹
- 3 oz mascarpone ⁷
- ¼ oz baking powder
- ¼ oz baking soda
- 2 (1 oz) sliced almonds ¹⁵
- ¾ oz unsweetened cocoa powder
- 3 oz chocolate chips ^{6,7}

What you need

- kosher salt
- ⅔ c milk ⁷
- 5 large eggs (2 whole, 3 yolks) ³
- vanilla extract
- neutral oil

Tools

- small saucepan
- 8-inch cake pan
- hand-held electric mixer
- medium skillet

Cooking tip

Save your leftover egg whites in the refrigerator and add to omelettes or scrambled eggs.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 290kcal, Fat 15g, Carbs 35g, Protein 6g



1. Make pastry cream

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

Off heat, in a small saucepan, whisk to combine **cornstarch**, **¼ cup sugar**, and **a pinch of salt**. Whisk in **⅔ cup milk** and **3 large egg yolks** (save egg whites for own use).

Set saucepan over medium heat; bring **pastry cream** to a boil, whisking constantly. Cook until very thick, like the consistency of pudding, 3-5 minutes total.



4. 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, 20-30 minutes. Remove from oven and cool completely, about 1 hour.

Meanwhile, toast **almonds** in a medium skillet over medium heat, 3-4 minutes. Once almonds have cooled, coarsely chop.



2. Finish pastry cream

Off heat, immediately whisk in **cream cheese** and **2 teaspoons vanilla**.

Transfer **pastry cream** to a bowl, cover with plastic wrap touching the surface of cream. Refrigerate until chilled, at least 1 hour (or overnight).

Grease bottom and sides of an 8-inch cake pan. Add **1 teaspoon flour** and tilt to dust bottom and sides of pan, tapping out any excess.



5. Make chocolate ganache

In a small microwave-safe bowl, whisk together **1 tablespoon each sugar**, **water**, and **cocoa powder**. Add **chocolate chips**, **remaining mascarpone**, and **a pinch of salt**. Microwave on high until chips start to melt, 30-60 seconds (watch closely). Whisk until chocolate is melted and mixture is smooth. Set aside to cool and thicken, 10-15 minutes.



3. Make cake batter

In a medium bowl, combine **¼ cup water**, **2 large eggs**, **half of the mascarpone**, and **3 tablespoons oil**. Using an electric mixer, beat until smooth. Add **¾ cups sugar**, **1 teaspoon baking powder**, **1 teaspoon vanilla**, **½ teaspoon salt**, **¼ teaspoon baking soda**, and **remaining flour**. Beat until just smooth.



6. 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 top layer aside. Whisk **chilled pastry cream** until smooth, then evenly spread over bottom layer. Place top layer over cream. Pour **ganache** over top, spreading to edges; sprinkle almonds around the edges. Serve **Boston Cream Pie** immediately. Enjoy!

Questions about the recipe? Cooking hotline: 866-228-4513 (Mon - Fri 9AM-9PM)

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