



Boston Cream Pie

This set will make two complete Boston cream pies. If you prefer to make only one, bake both cakes and freeze one to assemble later. These directions are for one recipe.

Cake

1 Golden Vanilla Cake Mix, prepared as directed on box

Filling

1 cup (113g) Quick-and-Easy Pastry Cream Filling Mix
1 ½ cups (301g) cold milk

Topping

1 jar Chocolate Sauce

Preheat oven to 350°F. Grease your Charlotte Cake Pan.

To make the cakes: Pour half the cake batter into the prepared pan. Bake for 28 to 32 minutes, until a toothpick inserted into the center comes out clean. Let the cake cool for 10 minutes in the pan, then turn out on a rack to cool completely.

Repeat the process with the remaining batter to make the other cake. If you're not planning to assemble the second Boston cream pie, freeze the cake for later use.

To make the filling: Combine the pastry cream filling with the cold milk. Stir until blended, then beat for 2 to 3 minutes, until thick.

To assemble the cake: Cut cake in half horizontally. Spread the filling over the base of the cake, then layer with the top. Remove lid from chocolate sauce jar and microwave it til warm enough to pour over the top of the cake, filling the large well to the brim.

Serve immediately. Refrigerate any leftovers.

Yield: One Boston cream pie.

