



MACRINA BAKERY

# BOSTON CREAM CUPCAKES

This riff on the American classic makes decadent cupcakes fit for any occasion. Its combination of buttery yellow cake, silky pastry cream and dark chocolate ganache has been popular since the first Boston Cream Pie in 1881. While making all three elements may look like a lot of work, you can make the pastry cream and ganache while the cupcakes are baking. Once everything cools, filling and frosting the cupcakes is quick and easy.

- *Leslie Mackie*

## INGREDIENTS

Makes 12 to 14 cupcakes

### CUPCAKES

8 Tbsp unsalted butter (1 stick), room temperature  
1½ cups granulated sugar  
1¾ cups all-purpose flour  
1 tsp salt  
3½ tsp baking powder  
3 eggs  
1 cup + 2 Tbsp whole milk  
2 Tbsp canola oil  
1 Tbsp vanilla extract

### VANILLA PASTRY CREAM

2 cups half and half  
½ cup granulated sugar, divided  
Pinch salt  
4 egg yolks  
¼ cup cornstarch  
½ tsp powdered gelatin  
1 Tbsp vanilla extract  
2 Tbsp unsalted butter

### GANACHE FROSTING

1½ cups whipping cream  
½ cup bittersweet chocolate chips  
½ cup semisweet chocolate chips

## DIRECTIONS:

### CUPCAKES

Preheat oven to 350°F. Brush the top of a 12 cup standard muffin tin lightly with oil to prevent the tops from sticking after baking. Place cupcake liners in the tin.

In the bowl of a stand mixer, cream the butter for 3 to 4 minutes. It should be soft and pale in color.

While the butter is creaming, sift the sugar, flour, salt and baking powder into a medium bowl.

In a separate bowl, combine the eggs, milk, oil and vanilla.

With the mixer on low speed, add the flour mixture to the creamed butter in 3 additions. Stop the mixer between each addition to scrape the sides of the bowl. Mix for another minute to breakdown any remaining clumps of butter.

Keep the mixer on low speed and add the egg mixture in 3 additions. Continue to scrape the sides of the bowl between additions. Once all the egg mixture is added, increase the speed to medium and mix for another minute.

Scoop the batter into each liner until about ¾ full. Bake for 25 to 30 minutes. The cupcakes should be set on top and golden brown at the edges. Let cool for 45 minutes.

### VANILLA PASTRY CREAM

Place the half and half and ¼ cup sugar in a medium saucepan and bring to a boil.

In a separate bowl, combine the remaining sugar, salt, egg yolks, cornstarch and gelatin.

Add small amounts of the scalded half

and half to the egg yolk mixture, whisking constantly to temper the yolk mixture. When ¾ of the half and half is combined, pour the tempered mixture back into the saucepan with the remaining half and half. Cook over medium heat, stirring constantly. Once the pastry cream thickens, remove it from the heat to prevent curdling. Whisk in the vanilla and butter and combine well. Strain the pastry cream into a medium bowl. Press plastic wrap against the pastry cream to prevent a skin from forming. Refrigerate the covered pastry cream for 45 minutes or until cool.

### GANACHE FROSTING

In a medium saucepan, warm the whipping cream over medium heat. When it begins to boil, turn off the heat and add the chocolate chips. Whisk to dissolve the chocolate. Pour the ganache into a bowl and let cool for 30 minutes. Swirl it with a spatula occasionally for even cooling. Refrigerate the ganache for the last 10 minutes. The ganache should be smooth and spreadable.

### ASSEMBLY

Remove the cooled cupcakes from the muffin tin. With a spoon or a small scoop, remove a large gumball size scoop from the center of each cupcake. Fill each cupcake with cooled pastry cream. Using a spatula, generously spread chocolate ganache frosting across the tops and garnish as you please. Chocolate shavings, brandied cherries or colored sprinkles are our favorite toppings.

Enjoy!