

## Boston Cream Pie

### Cake:

1 ¼ cup plus 2 Tablespoons all-purpose flour  
1 1/4 teaspoon baking powder  
1/2 teaspoon salt  
1/3 cup butter, softened  
3/4 cup plus 2 Tablespoons granular sugar  
1 large egg  
1 teaspoon vanilla extract  
1/2 cup plus 2 Tablespoons skim milk

### Garnish: (Choose 2)

1 fresh strawberry cut creatively  
1 small cluster green grapes  
1 mint leaf  
3 fresh raspberries

### Filling:

1/3 cup granulated sugar  
2 tablespoons cornstarch  
1/8 teaspoon salt  
1 ½ cups skim milk  
3 egg yolks, slightly beaten  
2 teaspoons vanilla extract

### Glaze:

1 cup mini Semi-Sweet Chocolate Chips  
½ cup heavy cream whipping cream  
2 Tablespoons granular sugar

### Raspberry Coulis:

1 cup fresh or frozen raspberries  
2 Tablespoons water  
2 Tablespoons granular sugar

### Prepare Cake:

1. Preheat the oven to 350 degrees F.
2. Spray a 9-inch round cake pan with non-stick cooking spray. Trace the bottom of a 9-inch round layer pan onto wax paper. Cut out the circle with a kitchen shears and place it in the bottom of the pan. Set aside.
3. In a 1-quart mixing bowl combine the flour, baking powder and salt. Set aside.
4. In a 2 1/2-quart mixing bowl mix the butter, sugar, egg and vanilla until light and fluffy with an electric mixer. Beat on high speed for 2 minutes, scraping the bowl occasionally.
5. On low speed add the flour mixture alternately with the milk.
6. Pour into the pan.
7. Bake 30 to 35 minutes or until a wooden toothpick inserted in the center comes out clean. When the cake is done place the pan on a cooling rack until cool.
8. Loosen the side of the pan with a knife or straight metal spatula. Invert the pan onto a flat surface lined with wax paper. Remove the cake from the pan and gently peel off the wax paper.
9. When the cake is cool. Use a 12-inch serrated bread knife split the layer in half horizontally. Place the bottom half of the cake on a 12 to 15-inch plate.

### Prepare Filling:

1. Mix the sugar, cornstarch and salt in a 2 quart saucepan. Gradually whisk in the milk and egg yolks. Whisk until well blended. Cook over medium heat; whisking constantly until the mixture thickens and boils. Boil 1 minute. Remove from heat and stir in the vanilla. Transfer to a 2 1/2-quart mixing bowl. Press plastic wrap over the surface and chill until room temperature.
2. Spoon the filling onto the bottom layer. Spread ½-inch from the outer edge. Place the top layer on with the rounded side up. Chill.

### Prepare Glaze:

1. Place chocolate in 2-cup bowl and set aside. In a small sauce pan heat the cream and granulated sugar to a simmer, then stir until dissolved. Remove from heat. Pour the hot cream mixture over the chocolate. Let stand 5 minutes. Stir until smooth.
2. Chill the topping mixture until thickened but still pourable, about 20 to 30 minutes. (Chilling may speed the process or placing pan in an ice bath and stirring until the correct consistency.)
3. Pour over the top of the cake, spreading evenly and allow the glaze to drip down the sides.

### Raspberry Coulis:

1. Place sugar and water in a 1-quart heavy sauce pan. Bring to a boil over high heat. Reduce heat to medium and simmer until sugar dissolves, about 1 to 2 minutes. Add raspberries and cook, stirring occasionally, until the syrup thickens and reduces by ¾ the volume, about 5 minutes.
2. Strain mixture through a fine wire strainer/sieve or cheese cloth pressing down with a wooden spoon to extract as much juice as possible. (If too thick, add water or reserved juice a teaspoon at a time to reach the desired consistency. Cover and refrigerate until ready to use. (The coulis can be refrigerated in an airtight container for up to 3 day.)

**Presentation:** Cut and portion cake into 8 servings. Drizzle Raspberry Coulis on an individual serving/dessert plate and garnish creatively.