

# Boston Cream Pie

## INGREDIENTS:

### *Cake:*

2½ Sticks Unsalted Butter, softened  
1 C Sugar  
1 C Honey  
4 ea Large Eggs  
3 C Flour  
2 tsp Baking Powder  
½ tsp Salt  
1 C Milk  
2 tsp Vanilla Extract  
2 oz Rum

### *Cream Filling:*

1 qt Milk  
1 ea Vanilla Bean  
2½ oz Cornstarch  
½ lb Sugar  
3 Eggs  
Pinch Salt  
2 oz Rum

### *Garnish:*

Chocolate Sauce

## DIRECTIONS:

**For the cake:** Preheat oven to 350°F. Butter and flour a 10" cake pan. Cream butter and sugar until light and fluffy. Whip in the honey, then incorporate eggs one at a time. In a separate bowl, sift together flour, baking powder and salt. In another bowl, combine milk and vanilla. Alternate adding dry and wet ingredients to batter. Transfer to cake pan. Bake 55 minutes. Cool on wire rack 15 minutes before unmolding then refrigerate for 3 hours. When very cold cut cake horizontally in three even slices. Brush cake slices evenly with rum.

**For the cream filling:** Boil milk and split vanilla bean in a pot. Cream the sugar, cornstarch, salt, and eggs. Stir hot milk into sugar mix. Return to pot and cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Remove vanilla bean and add rum. Let cool, then spread cream evenly onto the two bottom slices of cake. Stack up cake slices then pour on hot chocolate sauce.



Pair with a glass of champagne.

Chef Laurent Poulain at  
Fairmont Copley Plaza

