



Boston Cream Pie Cupcakes

Golden Cupcakes

Makes 6

4 T unsalted butter
1/2 c granulated sugar
1 egg and 2 T egg beaters, lightly beaten
1/8 t baking powder
1/8 t baking soda
1/4 t salt
3/4 c and 1 T flour
1/3 c vanilla yogurt
3/4 t vanilla

Preheat oven 350 degrees

Have ingredients at room temperature.

Beat the butter and sugar in a large mixing bowl until they're well combined.

Add the eggs and beat batter at high speed for 3-4 minutes, until it's light-colored and fluffy.

Stop once, midway, to scrape down the sides of the bowl.

Add the baking powder, baking soda, and salt, beating briefly to combine.

Gently stir in the flour alternately with the yogurt. Add the vanilla extract at the end.

Scoop the batter into the prepared muffin cups, using a muffin scoop (a scant 1/4 cup) of batter for each.

Bake the cupcakes for 18-22 minutes, until they spring back when you press lightly on their tops, and they're just barely starting to brown around the edges.



Custard Filling

Fills 12-14 cupcakes

- 1/2 (3 ounce) box French vanilla instant pudding
- 1/2 cup half-and-half
- 1/2 cup heavy whipping cream
- 1 teaspoon vanilla extract
- 2 Tablespoons powdered sugar

Prepare the vanilla custard filling by whisking together the instant pudding mix and the half and half in a medium bowl. In a stand mixer using the whip attachment, combine cream, vanilla and powdered sugar and whip at medium speed until soft peaks form. Gently fold in the pudding mixture to the whipped cream until it is fully incorporated and smooth.

Place filling into a pastry bag and snip bottom of bag 1/4 - 1/2 inch.

When the cupcakes have cooled, place the tip of the pastry bag inside each cupcake and pipe in filling, being careful not to overfill.

Chocolate Ganache

For 12-14 cupcakes

- 1/2 cup heavy cream
- 2 Tablespoons light corn syrup
- 4 ounces semisweet chocolate, finely chopped
- 1/4 teaspoon vanilla extract

Combine the heavy cream and corn syrup in a medium saucepan over medium heat and bring to a simmer. Remove from the heat and add the chocolate; cover and let stand for 8 minutes. (If the chocolate has not completely melted, return the saucepan to low heat and stir constantly until melted.) Stir in the vanilla extract very gently until smooth. Cool the glaze until tepid so that a spoonful drizzled back into the pan mounds slightly. (You can refrigerate the glaze to speed up this process, stirring every few minutes to ensure even cooling.).

Dip the tops of the cupcakes in the ganache. Place glazed cupcakes on a cooling rack to dry. Be sure to place wax paper or cookie sheet under rack as the ganache will drip.