



Classic Boston Cream Pie

Servings: 12

Prep Time: 30 min + Chilling

Cook Time: 35min

Ingredients

- 1/3 cup shortening
 - 1 cup sugar
 - 2 eggs
 - 1 teaspoon vanilla extract
 - 1-1/4 cups all-purpose flour
 - 1-1/2 teaspoons baking powder
 - 1/4 teaspoon salt
 - 3/4 cup milk
- RICH FILLING:**
- 1/3 cup sugar
 - 2 tablespoons corn starch
- 1-1/2 cups milk
 - 2 egg yolks, slightly beaten
 - 1 tablespoon butter or margarine
 - 1 teaspoon vanilla extract
- DARK COCOA GLAZE:**
- 3 tablespoons water
 - 2 tablespoons butter or margarine
 - 3 tablespoons HERSHEY'S Cocoa
 - 1 cup powdered sugar
 - 1/2 teaspoon vanilla extract

Directions

1. Heat oven to 170°C. Grease and flour one 23cm round baking pan.
2. Beat shortening, sugar, eggs and vanilla in large bowl until fluffy. Stir together flour, baking powder and salt; add alternately with milk to shortening mixture. Pour batter into prepared pan.
3. Bake 30 to 35 minutes or until wooden pick inserted into center comes out clean. Cool 10 minutes; remove from pan to wire rack. Cool completely.

RICH FILLING:

4. Stir together sugar and corn starch in medium saucepan; gradually add milk and egg yolks, stirring until blended. Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil and stir 1 minute. Remove from heat; stir in butter and vanilla. Cover; refrigerate several hours until cold.

5. Using long serrated knife, cut cake horizontally into two even layers. Place 1 layer on serving plate, cut side up; spread filling over layer. Top with remaining layer, cut side down.

DARK COCOA GLAZE:

6. Heat water and butter in small saucepan over medium heat until mixture begins to boil; remove from heat. Immediately stir in cocoa. Gradually add powdered sugar and vanilla, beating with whisk until smooth; cool slightly. About 3/4 cup glaze.
7. Pour glaze over top of cake, allowing glaze to drizzle down sides. Refrigerate several hours or until cold. Cover; refrigerate leftover dessert.

