

#### **Boston Cream Pie**

#### Ingredients:

One 10" round sponge cake Pastry cream 4 oz. toasted almonds Chocolate icing

## Sponge Cake (for 1 10-inch pan)

7 Eggs, separated

8 oz. Sugar Flour 1 Cup

Melted butter 1 02

#### Method:

In two bowls, separate egg yolks and whites. Add 1/2 of the sugar to each bowl. Beat both until peaked. When stiff, fold the whites into the yolk mixture.

Gradually add flour, mixing with a wooden spatula. Mix in the butter. Pour this mixture into a 10 inch creased cake pan.

Bake at 350 degrees for about 20 minutes, or until spongy and golden. Remove from oven and allow to cool fully.

### Pastry Cream

1 tbsp. Butter 2 cups Milk Light cream 2 cups Sugar 1/2 cup Cornstarch 3 ½ tbsp. 6 Eggs Dark rum 1 tsp.

#### Method:

Bring to a boil in a saucepan the butter, milk and light cream. While this mixture is cooking, combine the sugar, cornstarch and eggs in a bowl and whip until ribbons form.

When the cream, milk, butter mixture reaches the boiling point, whisk in the egg mixture and cook to boiling. Boil for one minute. Pour into a bowl and cover the surface with plastic wrap. Chill overnight if possible. When chilled, whisk to smooth out and flavor with 1 tsp. dark rum.

## Chocolate Icing for Boston Cream Pie

6 oz. Fondant

Semi-sweet chocolate, melted 3 oz.

Warm 6 oz. of white fondant over boiling water to approximately 105 degrees. Add melted chocolate. This to spreading consistency with water.

## White Fondant Icing

5 oz. Fondant

Warm 5 oz. of white fondant over boiling water to approximately 105 degrees. Thin with water if necessary. Place in a piping bag with a 1/8-inch tip.

## Method:

Spread a thin layer of chocolate fondant icing on the top of the cake. Follow immediately with spiral lines starting from the center of the cake, using the white fondant in the pastry

Score the white lines with the point of a paring knife, starting at the center and pulling outward to the edge.

## Substitution for Fondant Icing

# Chocolate Icing

Semi-sweet chocolate, melted 6 oz. 2 oz. Warm water

Melt the chocolate. Combine with warm water.

# White Icing

almonds.

1 cup 10X Sugar (Confectioner's) l tsp. Corn syrup

Water I tsp.

Combine ingredients and warm to approximately 105 degrees. Adjust the consistency with water. It should flow freely from the pastry bag.

Assembly Procedures:

Level the sponge cake off at the top using a slicing knife. Cut the cake into two layers.

Reserve a small amount of the pastry cream to spread on sides to adhere to almonds.

Top the cake with chocolate icing a described Spread sides of cake with a thin coating of the reserved pastry cream. Press on toasted

Spread the flavored pastry cream over one layer. Top with the second cake layer.