

Boston Cream Cupcakes

Ingredients

For the Vanilla Cupcakes

- All purpose flour | 190 g | 1 ½ cups
- Baking powder | 6 g | 1 ½ teaspoons
- Salt | 1.5 g | ¼ teaspoon
- Vanilla extract | 10 ml | 2 teaspoons
- Whole milk, at room temperature | 120 ml | ½ cup
- Unsalted butter, softened | 115 g | ½ cup
- Granulated sugar | 150 g | ¾ cup
- Eggs, at room temperature | 2 large

For the Pastry Cream

- Whole milk | 360 ml | 1 ½ cups
- Egg yolks | 3 large | 3 large
- Granulated sugar | 65 g | ⅓ cup
- Cornstarch | 24 g | 3 tablespoons
- Vanilla extract | 5 ml | 1 teaspoon
- Unsalted butter | 15 g | 1 tablespoon

For the Chocolate Ganache

- Semisweet chocolate, finely chopped | 170 g | 6 ounces
- Heavy cream | 120 ml | ½ cup

Instructions

1. Whisk the egg yolks, sugar, and cornstarch in a medium bowl until smooth and pale.
2. Heat the milk in a saucepan over medium heat until steaming but not boiling.
3. Slowly pour about half of the warm milk into the egg mixture while whisking continuously. Pour everything back into the saucepan.
4. Cook over medium heat, whisking constantly, until the pastry cream thickens and begins to bubble. Continue whisking for 1 minute.
5. Remove from the heat and stir in the vanilla extract and butter until smooth. Transfer to a bowl and press plastic wrap directly against the surface. Refrigerate until completely cold.
6. Preheat the oven to 175°C / 350°F and line a standard 12 cup muffin pan with cupcake liners.
7. Whisk together the flour, baking powder, and salt in a medium bowl.
8. Beat the softened butter and sugar in a large bowl until pale and fluffy.
9. Add the eggs one at a time, mixing well after each addition. Mix in the vanilla extract.
10. Add one third of the dry ingredients, followed by half of the milk. Repeat, then finish with the remaining dry ingredients. Mix only until combined.
11. Divide the batter evenly between the cupcake liners, filling each about two thirds full.
12. Bake for 18 to 22 minutes, or until the tops spring back lightly and a toothpick inserted into the center comes out clean.
13. Let the cupcakes cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely.
14. Fill the cupcakes using your preferred method. Insert a narrow filling tip through the top and gently pipe in the chilled pastry cream until the cupcake feels slightly heavier.
15. For the second filling method, use a small paring knife, cupcake corer, or the wide end of a piping tip to remove a small circle from the center of each cupcake. Keep the opening narrow and do not

cut all the way to the bottom. Pipe the chilled pastry cream into the cavity, then place a small piece of the removed cake back over the filling.

16. Place the finely chopped chocolate in a heatproof bowl.
17. Heat the heavy cream until steaming, then pour it over the chocolate. Let it sit for 2 to 3 minutes.
18. Stir slowly from the center outward until the ganache is smooth and glossy. Let it cool briefly until slightly thickened but still pourable.
19. Spoon the ganache over each cupcake, covering the filling opening and allowing a little chocolate to run naturally down the sides.
20. Let the ganache settle before serving, or refrigerate briefly until softly set.

Note & Storage

- Make sure the cupcakes and pastry cream are completely cold before filling.
- Chill the pastry cream until thick enough to pipe and hold inside the cupcakes.
- Do not cut the filling cavity all the way to the bottom.
- Avoid overfilling the cupcakes because too much pastry cream may cause the cake to split.
- Let the ganache cool slightly before adding it so it stays on top but remains easy to spread.
- Store the cupcakes in an airtight container in the refrigerator for up to 3 days.
- Let the cupcakes sit at room temperature for about 15 minutes before serving.
- Freezing the assembled cupcakes is not recommended.