

Boston Cream Pie

Despite its name, this chocolate-glazed American classic is actually a cake. I always make two pies, they go so fast.

CAKE:

3/4 cup sugar
6 Tb. butter, softened
2 eggs
1 cup cake flour
1-1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1/3 cup milk
1-1/2 tsp. vanilla

CHOCOLATE ICING:

2 sq. semisweet chocolate or (3 oz.) morsels
1 Tb. butter
1/2 cup confectionery sugar
2 to 3 Tb. milk

CREAMY CUSTARD FILLING OR EVELYN'S VANILLA PUDDING



CAKE: In a large mixing bowl, cream sugar and butter.
Add eggs; one at a time.
Sift together the flour, baking powder, baking soda, and salt; add alternately with milk.
Add vanilla and mix about two minutes on high speed of electric mixer.
Bake in one greased and floured 9-inch round cake pan at 375 degrees for 25 minutes or until cake tests done.
Cool in pan for 10 minutes before removing to a wire rack to cool completely.
With serrated knife, cut cake horizontally in half to form 2 layers.
Place 1 cake layer on cake platter; spread evenly with cooled custard.
Top with second cake layer, pressing down gently but firmly.
Frost top of cake with Chocolate Icing. Refrigerate.
CHOCOLATE ICING: Melt chocolate with butter. With fork, beat in sugar and milk until smooth and easy spreading consistency.
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Follow directions for either custard and use as directed above.

Yield: 6 to 8 servings.