Boston Cream Pie Cupcakes

Yield: about 30 cupcakes

Ingredients

For the pastry cream:

4 large egg yolks

½ cup sugar

¼ cup cornstarch

Pinch of salt

2 cups milk

1¼ tsp. vanilla extract

For the cupcakes:

9 tbsp. unsalted butter, at room temperature, plus more for greasing pans

2¼ cups all-purpose flour, plus more for pans

2¼ tsp. baking powder

¾ tsp. salt

¾ cup milk

4 large eggs plus 1 egg yolk

1½ cups sugar

1½ tsp. vanilla extract

For the ganache:

9 oz. semisweet or bittersweet chocolate, finely chopped

1 cup heavy cream

1½ tbsp. light corn syrup

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​To make the pastry cream, place the egg yolks in a medium bowl and whisk.

​In a medium saucepan over medium heat, combine the sugar, cornstarch, and salt.

​Gradually add the milk in a steady stream and cook until the mixture thickens and starts to bubble, about 5 minutes.

​Whisking constantly, slowly add about a third of the hot milk mixture into the bowl with the egg yolks to temper.

​Return the contents of the bowl back into the saucepan with the remaining milk mixture. Continue to cook, whisking constantly, until the mixture comes to a full boil and is thick enough to hold its shape when lifted with a spoon, 2-4 minutes.

​Remove from the heat and stir in the vanilla.

​Strain the mixture through a fine mesh sieve into a heatproof bowl.

​Cover with plastic wrap pressed directly onto the surface of the cream to prevent a skin from forming. Refrigerate until chilled and firm, at least 2 hours and up to 2 days.

To make the cupcakes, preheat the oven to 350˚ F.

In a medium bowl, combine the flour, baking powder, and salt.

​Combine the milk and butter in a small saucepan over medium-low heat.

​Add the eggs, egg yolk, and sugar to the bowl of an electric mixer and beat on high speed about 5 minutes.

​Add the dry ingredients and mix on medium-low speed just until incorporated.

​Bring the milk mixture just to a boil.

With the mixer on low speed, add the hot milk mixture in a slow, steady stream, mixing just until smooth.

Blend in the vanilla.

​Fill greased muffin cups halfway with the batter.

​Bake, rotating the pans halfway through baking, until golden and a toothpick inserted in the center comes out clean, about 15 minutes total.

Transfer the pans to a cooling rack and let stand for 10 minutes.

Run a small offset spatula or knife around the edges of each cake to loosen.

Turn the cakes out onto the cooling rack and let cool completely.

​To make the chocolate glaze, place the chocolate in a medium heatproof bowl.

Combine the cream and corn syrup and bring to a simmer in a saucepan.

Pour the hot cream over the chocolate and let stand 1-2 minutes until the chocolate begins to melt.

​Gently whisk the mixture until the chocolate is totally melted and a smooth ganache forms.

​To assemble the cupcakes, cut a hole in the center of each cupcake with a serrated knife.

Spoon about 1 tablespoon of the pastry cream into each cupcake.

​Spoon about 1 tablespoon of the chocolate glaze over each cupcake.

Refrigerate at least 30 minutes before serving.