



## Boston Cream Pie

READY IN



45 min.

SERVINGS



12

CALORIES



285 kcal

DESSERT

## Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 2 cups cake flour sifted
- ☐ 12 servings warm chocolate glaze
- ☐ 3 large eggs
- ☐ 0.5 cup milk
- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar
- ☐ 2 teaspoons vanilla extract

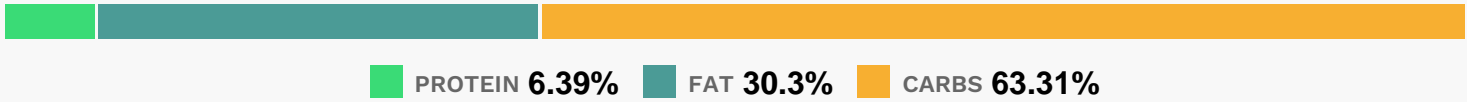
# Equipment

- ☐ oven
- ☐ hand mixer

# Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating 5 to 7 minutes.
- ☐ Add eggs, one at a time, beating after each addition.
- ☐ Combine flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture.
- ☐ Mix at low speed after each addition until blended. Stir in flavorings.
- ☐ Pour batter into two greased and floured 9-inch round cakepans.
- ☐ Bake at 350 for 18 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.
- ☐ Spread Cream Filling between cake layers.
- ☐ Spread Chocolate Glaze over top of cake, letting excess drip down sides. Chill at least 1 hour. Store in refrigerator.

# Nutrition Facts



# Properties

Glycemic Index:22.26, Glycemic Load:21.77, Inflammation Score:-3, Nutrition Score:3.8904348046559%

# Nutrients (% of daily need)

Calories: 284.78kcal (14.24%), Fat: 9.61g (14.78%), Saturated Fat: 2.25g (14.07%), Carbohydrates: 45.18g (15.06%), Net Carbohydrates: 44.68g (16.25%), Sugar: 29.38g (32.65%), Cholesterol: 47.87mg (15.96%), Sodium: 231.46mg (10.06%), Alcohol: 0.23g (100%), Alcohol %: 0.34% (100%), Protein: 4.56g (9.11%), Selenium: 12.55µg (17.93%), Manganese: 0.17mg (8.67%), Vitamin A: 424.81IU (8.5%), Phosphorus: 74mg (7.4%), Calcium: 67.46mg (6.75%), Vitamin B2: 0.1mg (5.75%), Vitamin E: 0.51mg (3.42%), Vitamin B5: 0.34mg (3.37%), Folate: 12.99µg (3.25%), Vitamin B12: 0.18µg (3.05%), Iron: 0.49mg (2.74%), Zinc: 0.39mg (2.61%), Copper: 0.05mg (2.48%), Vitamin D: 0.36µg (2.41%), Magnesium: 8.77mg (2.19%), Fiber: 0.5g (2.01%), Vitamin B1: 0.03mg (1.95%), Vitamin B6: 0.04mg (1.85%),

Potassium: 63.27mg (1.81%), Vitamin B3: 0.24mg (1.2%)