

Boston Creme Cupcakes

Amount	Measure	Ingredient - Preparation Method
		pastry cream
1 1/3	cups	heavy cream
3	large	egg yolks
1/3	cup	sugar
1	pinch	table salt
1	tablespoon	cornstarch
1	teaspoon	cornstarch
2	tablespoons	cold unsalted butter - cut into 2 pieces
1 1/2	teaspoons	vanilla extract
		cupcakes
1 3/4	cups	all-purpose flour
1 1/2	teaspoons	baking powder
3/4	teaspoon	salt
1	cup	sugar
12	tablespoons	unsalted butter - softened, cut into 12 pieces
3	large	egg
3/4	cup	milk
1 1/2	teaspoons	vanilla extract
		chocolate glaze
3/4	cup	heavy cream
1/4	cup	light corn syrup
8	ounces	bittersweet chocolate - chopped
1/2	teaspoon	vanilla extract

For the pastry cream: Heat cream in medium saucepan over medium heat until simmering, stirring occasionally. Meanwhile, whisk egg yolks, sugar and salt together in medium bowl. Add cornstarch and whisk until mixture is pale yellow and thick, about 15 seconds.

When cream reaches full simmer, slowly whisk it into yolk mixture. Return to saucepan and cook over medium heat, whisking constantly, until thick and glossy, about 1.5 minutes. Off heat, whisk in butter and vanilla. Transfer cream to a small bowl, press plastic wrap directly on surface, and refrigerate until cold and set, at least 2 hours and up to 2 days.

Cupcakes: Adjust oven rack to middle position and heat oven to 350. Spray muffin pan with cooking spray, flour generously, and tap pan.

With electric mixer on low speed, combine flour, baking powder, salt and sugar in a large bowl. Add butter, one piece at a time, and combine until mixture resembles coarse sand. Add eggs, one at a time, and mix until combined. Add milk and vanilla, increase speed to medium, and mix until light, fluffy, and lump free, about 3 minutes.

Fill muffin cups 3/4 full. Bake until done, 18-20 minutes. Cool for 5 minutes in pan, then remove and cool completely.

Glaze: Cook cream, corn syrup, chocolate, and vanilla in a small saucepan over medium heat, stirring constantly, until smooth. Set aside to cool and thicken for 30 seconds.

Cut cones out of top of cupcakes, fill with 2 tbsps cream, and top with disk. Set cupcakes on wire rack and spoon 2 tbsps of glaze over each one, allowing to drip down the side.

Yield: "12"