

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

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Boston Cream Pie

Ingredients:

- 1 package (18 ¼ oz.) yellow cake mix
- 1 ½ cups cold milk
- 1 package (3.4 oz.) instant vanilla pudding mix
- 2 squares (1 oz. each) unsweetened chocolate
- 2 Tbsp. butter
- 1 cup confectioners' sugar
- 1/2 tsp. vanilla extract
- 2 to 3 Tbsp. hot water

Preparations:

- 1.) Prepare and bake cake according to package directions using two ungreased and floured 9 inch round baking pans. Cool for 10 minutes before removing from pans to wire racks to cool completely.
- 2.) In a small bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft set. Cover and refrigerate.
- 3.) In a microwave, melt chocolate and butter; stir until smooth. Stir in confectioners' sugar, vanilla and enough water to achieve a thick glaze; set aside.
- 4.) Place one cake layer on a serving plate; spread with pudding. Top with the second cake layer. Spread chocolate glaze over the top, allowing it to drip down the sides of the cake. Refrigerate until serving.



Makes 6-8 servings

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