

BOSTON CREAM TORTE



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Filling:

4 $\frac{1}{2}$ cups milk

3 Tablespoons butter

6 egg yolks

$\frac{1}{2}$ cup sugar

2 Tablespoons cornstarch

3 Tablespoons custard powder (I use Bird's – substitute cornstarch if you don't have any)

3 Tablespoons all-purpose flour

1 Tablespoon vanilla extract

In a mixing bowl, beat $\frac{1}{2}$ cup of milk, egg yolks plus all the dry ingredients with an electric mixer.

Bring remaining milk and butter to a boil in a large heavy-bottomed saucepan and remove from heat.

Temper the yolk mix using the hot milk, then pour the mixture back into the saucepan.

Heat on medium, stirring continually, until mixture starts to boil.

Remove from heat and stir in the vanilla.

Pour filling into a bowl, cover with plastic wrap and allow to cool in the fridge. Note: place the plastic directly onto the custard so that a skin won't form.

Vanilla Bean Cake

3 cups cake flour

1 1/3 cups sugar

1 1/2 tsp baking powder

1/2 tsp baking soda

1 tsp salt

8 oz. butter (slightly cooler than room temp)

1 cup sour cream

1/2 cup whole milk

1 tbsp oil

1 tbsp vanilla essence

1/2 tsp almond essence

3 eggs

Preheat the oven to 180°C. (You're going to turn the oven temp down to 160°C degrees once you put the cakes in the oven.)

Grease and flour two 8" round cake pans.

Combine the flour, sugar, baking powder, baking soda and salt in a mixing bowl and whisk.

In another bowl, combine the sour cream, milk, oil, vanilla, almond and eggs. Mix well with a whisk.

Now cut your butter into chunks. Turn your mixer on low and add in the butter slowly to your dry ingredients. Mix on low to medium until all the flour is coated with the butter and the mixture is crumbly.

Pour in about a third of the liquid mixture. Mix on low to medium until combined. About 30 seconds.

Pour the last of the liquid mixture and mix again until combined. Don't overmix the batter.

Use a rubber spatula and scrape the sides of the bowl. Mix again for only about 10 to 15 seconds.

Pour into prepared pans.

Slide into the oven and turn the oven temp down to 325 degrees.

Bake approximately 40-45 minutes.

Set on wire racks to cool for ten minutes, then turn the cakes out onto the racks and let them cool out of the pans

completely.

Chocolate Icing

6 oz Semi-sweet chocolate, melted

2 oz. Warm water – add to chocolate and stir until smooth

White Icing

$\frac{1}{2}$ cup icing Sugar

1 tsp. syrup

1 tsp. Water – mix everything together until smooth.

Flaked almonds for decoration.

Assembly

When the cake has cooled, torte each layer into 3 layers.

Place first layer on a cake board, add a layer of filling and spread it to within $\frac{1}{2}$ inch of edge. Make sure it is level.

Place the next layer of cake over it, then repeat the filling.

Continue until the last layer of cake.

Spread a thin layer of the filling around the edge of the cake, and press almond flakes around the edges.

Spread the chocolate frosting on top of the cake.

Spiral the white icing on the chocolate icing, and “spiderweb” the design.

Keep cake in the fridge.

Ek het 'n twee laag vanielje koek gevat, en albei in 3 lae gesny.

1 liter melktert vla gemaak en tussen die lae koek gesmeer.

Laaste bietjie vla buite om die koek gesmeer en amandels vasgedruk. Ganache bo-oor gesmeer.

Recipe posted by Debbie Edwards

Photo: Debbie Edwards