

Little Veron's Recipe

All-Chocolate Boston Cream Pie

1 cup all-purpose flour
1 cup sugar
1/3 cup Hershey's Cocoa
1/2 teaspoon baking soda
6 tablespoons butter or margarine, softened
1 cup milk
1 egg
1 teaspoon vanilla extract

Directions:

- Heat oven to 350°F
- Grease and flour one 9-inch round baking pan
- Stir together flour, sugar, cocoa and baking soda in large bowl
- Add butter, milk, egg and vanilla. Beat on low speed of mixer until all ingredients are moistened. Beat on medium speed 2 minutes. Pour batter into prepared pan.
- Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean
- Cool 10 minutes; remove from pan to wire rack; cool completely
- Prepare **Chocolate Filling** (see below)
- Cut cake into two thin layers. Place one layer on serving plate; spread filling over layer
- Top with remaining layer
- Prepare **Satiny Chocolate Glaze** (see below)
- Pour onto top of cake, allowing some to drizzle down sides
- Refrigerate until serving time

Chocolate Filling

1/2 cup sugar
1/4 cup Hershey's Cocoa
2 tablespoons cornstarch
1-1/2 cups light cream
1 tablespoon butter or margarine
1 teaspoon vanilla extract

Directions:

- Stir together sugar, cocoa and cornstarch in medium saucepan; gradually stir in light cream
- Cook over medium heat, stirring constantly, until mixture thickens and begins to boil
- Boil 1 minute, stirring constantly; remove from heat
- Stir in butter and vanilla
- Press plastic wrap directly onto surface
- Cool completely

Satiny Chocolate Glaze

2 tablespoons water
1 tablespoon butter or margarine
1 tablespoon corn syrup
2 tablespoons Hershey's Cocoa
3/4 cup powdered sugar
1/2 teaspoon vanilla extract

Directions:

- Heat water, butter and corn syrup in small saucepan to boiling
- Remove from heat; immediately stir in cocoa
- With whisk, gradually beat in powdered sugar and vanilla until smooth; cool slightly