

**DESSERTS (CAKES AND FROSTINGS) No.G 032 02**  
**BOSTON CREAM PIE**

**Yield** 100

**Portion** 1 Slice

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
330 cal	57 g	4 g	10 g	48 mg	457 mg	101 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 SUGAR,GRANULATED  
 SALT  
 BAKING POWDER  
 MILK,NONFAT,DRY  
 SHORTENING  
 WATER  
 EGGS,WHOLE,FROZEN  
 WATER  
 EXTRACT,VANILLA  
 COOKING SPRAY,NONSTICK  
 VANILLA CREAM PUDDING (INSTANT)  
 CHOCOLATE GLAZE FROSTING  
 SUGAR,POWDERED

**Weight**

4-3/8 lbs  
 4 lbs  
 1-1/2 oz  
 3-1/4 oz  
 3 oz  
 1-1/2 lbs  
 2-1/3 lbs  
 2-1/4 lbs  
 12-1/2 oz  
 1-7/8 oz  
 2 oz  
 10-5/8 oz

**Measure**

1 gal  
 2 qts 1 cup  
 2-1/3 tbsp  
 1/4 cup 3 tbsp  
 1-1/4 cup  
 3-3/8 cup  
 1 qts 1/2 cup  
 1 qts 1/4 cup  
 1-1/2 cup  
 1/4 cup 1/3 tbsp  
 1/4 cup 1/3 tbsp  
 1 gal 1/8 qts  
 1 qts 1/2 cup  
 2-1/2 cup

**Issue**

**Method**

- 1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- 3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 2-1/3 cups batter into each sprayed and floured 9-inch pie pan.
- 5 Using a convection oven, bake at 325 F. for 20 to 25 minutes or until done on low fan, open vent.
- 6 Cool. Split cooled cakes. Prepare Vanilla Pudding, Recipe No. J 014 00 for filling; spread 1 cup filling over bottom half of each cake. Top with other half of cake. Prepare Chocolate Glaze Frosting, Recipe No. G 024 00; spread 1/3 cup over each cake, or use powdered sugar; sprinkle 3-1/3 tablespoons over each cake. Cut 8 wedges per pie.