

Boston Coffee Cream Pie

Vanilla Pastry Cream:

2 cups	half-and-half
6	large egg yolks
½ cup (3 ½ oz)	granulated sugar
Pinch table salt	
¼ cup	unbleached all-purpose flour
4 Tbsp	cold unsalted butter, cut into 4 pieces
1 ½ tsp	vanilla extract

Making the Pastry Cream:

Heat the half-and-half in a medium saucepan over medium heat until just simmering. Meanwhile, whisk egg yolks, sugar and salt in a medium bowl until smooth. Add flour to yolk mixture and whisk until incorporated. Remove half-and-half from heat and, *whisking constantly*, slowly add ½ cup to yolk mixture to temper. *Whisking constantly*, return tempered yolk mixture to half-and-half in saucepan.

Return saucepan to medium heat and cook whisking constantly, until mixture thickens slightly, about 1 minute. Reduce heat to medium-low and continue to simmer, whisking constantly, about 8 minutes.

Increase heat to medium and cook, whisking vigorously, until bubbles burst on the surface, 1 to 2 minutes. Remove saucepan from heat; whisk in butter and vanilla until butter is melted and incorporated. Strain pastry cream through fine-mesh strainer set over medium bowl (if necessary). Press plastic wrap directly on surface and refrigerate until set, at least 2 hours and up to 24 hours.

Recipe from Cook's Illustrated

Making Coffee Pastry Cream:

Same as recipe above, but add 2 tsp of espresso powder to warmed half-and-half mixture and stir until blended before tempering with egg yolks. Reduce vanilla extract to 1 tsp.

Sponge Cake:

1 ½ cups (7 ½ oz)	unbleached all-purpose flour
1 ½ tsp	baking powder
¾ tsp	salt
¾ cup	whole milk
6 Tbsp (¾ stick)	unsalted butter
1 ½ tsp	vanilla extract
3	large eggs
1 ½ cups (10 ½ oz)	granulated sugar

Making the cake:

Adjust oven rack to middle position and heat oven to 325 degrees. Lightly grease two 9-inch round cake pans with nonstick cooking spray and line with parchment. Whisk flour, baking powder and salt together in medium bowl. Heat milk and butter in small saucepan over low heat until butter is melted. Remove from heat, add vanilla and cover to keep warm.

In stand mixer fitted with whisk attachment, whip eggs and sugar at high speed until light and airy, about 5 minutes. Remove mixer bowl from stand. Add hot milk mixture and whisk by hand until incorporated. Add dry ingredients and whisk until incorporated.

Working quickly, divide batter evenly between prepared pans. Bake until tops are light brown and toothpick inserted in center of the cakes comes out clean, 20 to 22 minutes.

Transfer cakes to a wire rack and cool completely in pan, about 2 hours. Run small knife around edge of pans, then invert cakes onto wire rack. Carefully remove parchment, then re-invert cakes.

Recipe from Cook's Illustrated

To assemble cake:

Place one cake round on a large cake board or plate. Whisk pastry cream briefly, then spoon onto center of cake. Using offset spatula, spread evenly to cake edge. Place second cake layer on vanilla pastry cream, bottom side up, making sure layers line up properly. Repeat with coffee pastry cream layer and another cake layer, this time placing the cake top side up. Press lightly on top of cake to level. Wrap cake in plastic wrap to hold it's shape and refrigerate while preparing ganache.

Chocolate Espresso Ganache:

1 cup	heavy cream
2 Tbsp	light corn syrup
8 ounces	bittersweet chocolate, finely chopped
2 tsp	espresso powder

Making Ganache:

Place chocolate in a heatproof bowl and set aside. Bring cream, espresso powder and corn syrup to simmer in small saucepan over medium heat, stirring occasionally. Remove from heat and add to chocolate. Let sit for about 1 minute and then whisk gently until smooth, 30 seconds. Let stand, whisking occasionally, until slightly thickened, about 5-10 minutes.

Pour ganache onto the center of the cake. Use an offset spatula to spread the ganache to the edge of the cake, letting excess drip down the sides. Chill finished cake about 3 hours before slicing. Cake may be made up to 24 hours before serving.