BOSTON CREAM PIE

Yield 100

<table>
<thead>
<tr>
<th>Calories</th>
<th>Carbohydrates</th>
<th>Protein</th>
<th>Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Calcium</th>
</tr>
</thead>
<tbody>
<tr>
<td>330 cal</td>
<td>57 g</td>
<td>4 g</td>
<td>10 g</td>
<td>48 mg</td>
<td>457 mg</td>
<td>101 mg</td>
</tr>
</tbody>
</table>

**Ingredient**

1. FLOUR, WHEAT, GENERAL PURPOSE
2. SUGAR, GRANULATED
3. SALT
4. BAKING POWDER
5. MILK, NONFAT, DRY
6. SHORTENING
7. WATER
8. EGGS, WHOLE, FROZEN
9. WATER
10. EXTRACT, VANILLA
11. COOKING SPRAY, NONSTICK
12. VANILLA CREAM PUDDING (INSTANT)
13. CHOCOLATE GLAZE FROSTING
14. 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**

- 1
- 2
- 3
- 4
- 5
- 6

**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.