

Boston Cream Pie (Gluten Free)

Recipe By Rivky Kleiman



Cooking and Prep: 
1.5 h

Serves:  10

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Pescetarian, Gluten

Free, Vegetarian

Source: Family Table by

Mishpacha Magazine

By overwhelming request, here is a Pesach adaptation of the Boston Cream Pie I introduced in the wildly popular Bais Yaakov Cookbook.

Ingredients (13)

Vanilla Cake

- 4 eggs, separated
- 1/2 cup sugar, divided
- 1/4 cup oil
- 1 tablespoon vanilla sugar

1/2 cup potato starch

Filling

1/2 cup sugar

1/4 cup potato starch

1 and 1/2 cups almond milk

6 larger egg yolks

2 teaspoons **Gefen Vanilla Extract**

pinch salt

Glaze

4 ounces non-dairy whipping cream

8 ounces (226 grams) **Elite Bittersweet Chocolate** or other fine bittersweet chocolate, broken into pieces

Start Cooking

Prepare Cake

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Grease and starch a nine-inch round pan. Cut out a piece of Gefen Easy Baking Paper to size and place on bottom of the pan.
2. Beat eggs whites to soft peaks. Slowly add 1/4 cup sugar. Beat to stiff peaks.
3. In a separate bowl, beat the yolks on high until they become light yellow in color. Slowly add 1/4 cup sugar and vanilla sugar. Add oil and slowly sift the potato starch in last (this helps prevent settling).
4. Gently fold the white mixture into the yolk mixture. Pour mixture into greased pan and bake 25–30 minutes. Remove from oven and allow to cool.

Prepare Custard

1. Combine sugar and potato starch in a small saucepan. Whisk in the almond milk. Add egg yolks, vanilla, and salt. Bring to a boil over medium heat, whisking continuously until thick. Remove from heat. Transfer to a medium-sized bowl. Place plastic wrap onto the surface of

the custard and refrigerate for 20 minutes.

To Assemble

1. Remove cake from pan. Remove parchment paper from bottom. Using a serrated knife, cut cake in half horizontally. Place bottom half of cake on a cake plate.
2. Spread evenly with the custard. (It may drip down the sides.) Top with remaining cake half. Refrigerate while preparing the glaze.
3. Heat the pareve whipping cream in a double boiler or a microwave (do not boil). Place broken chocolate pieces into the bowl and mix. Keep stirring until chocolate is melted and totally smooth.
4. When glaze is ready, quickly spread over top and sides of cake. Work quickly before it sets.