

Boston Cream Pie Cupcakes

Source: Sweet By Design

<http://SweetByDesignCakes.com>

Ingredients:

24 pre-baked and cooled vanilla cupcakes
2 ½ Cups cold milk
2 - 3.4 oz boxes vanilla instant pudding mix
2 Tablespoons vanilla extract
1 Cup heavy cream
12 oz semisweet chocolate morsels

Directions:

Combine milk, pudding mix, and vanilla extract in a large bowl and mix with a hand mixer for 2 minutes or until thick. Place pudding in refrigerator for 15 minutes. Spoon chilled pudding into a pastry bag fitted with a medium size round tip. Insert the tip into the top of the cupcakes and squeeze a couple of tablespoons of filling into each one.

Heat cream in a small heavy saucepan over medium heat until bubbles appear around the edges, or heat in the microwave. Remove from heat, add chocolate to the pan, and let sit for 2 minutes. Whisk until smooth. Spoon or drizzle glaze over cupcakes, or dunk the tops into the glaze. Refrigerate until set, at least 1 hour, before serving. Store any leftover cupcakes in refrigerator.

Yield:

24 cupcakes

Adapted from a foodnetwork.com recipe courtesy of Sandra Lee