

# Boston Cream Cake Recipe

## Ingredients:

### *Cake:*

1 yellow cake mix (and ingredients listed on the package)

### *Filling:*

1 cup cold milk

1 (3.4 ounce) pkg. instant vanilla pudding

1½ cups Cool Whip

### *Chocolate Glaze:*

2 (1 ounce) squares unsweetened baking chocolate

2 tablespoons butter

1 1/2 cup powdered sugar

4 tablespoons milk

## Instructions:

Preheat oven and prepare cake mix according to package directions.

Spray two 9-inch round pans with cooking spray then lightly flour.

Bake cake according to package directions; until golden brown and center passes the toothpick test. Once done, let cakes cool and invert on a wire rack to cool further.

### *For the Filling:*

Beat 1 cup of milk and pudding mix with a whisk or mixer for 2 minutes. Gently fold in whipped cream. Let stand 5 minutes.

Place one cake on serving plate, spread pudding mixture on top, then top off with second cake.

*For the glaze:*

Microwave chocolate and butter on high for one minute in a small microwave safe bowl. Stir until chocolate is melted. Add powdered sugar and 4 tablespoons milk; mix well until smooth. Spread over the top of the cake immediately letting drip down the sides. Refrigerate at least one hour before serving.