

# Omni Parker House Boston Creme Pie



*so wicked awesome!*



## Sponge Cake

- 7 eggs, separated
- 8 oz sugar
- 1 cup flour
- 1 oz melted butter

## Pastry Cream

- 1 tbsp butter
- 2 cups milk
- 2 cups light cream
- 1/2 cup sugar
- 2 1/2 tbsp cornstarch
- 6 eggs
- 1 tsp dark rum

## Icing

- 5 oz fondant for white icing
- 6 oz fondant for chocolate icing
- 3 oz semi-sweet chocolate, melted

## Substitutions for Fondant Icing

### **Chocolate:**

- 6 oz semi-sweet chocolate, melted
- 2 oz warm water

### **White:**

- 1 cup confectioner's sugar
- 1 tsp corn syrup
- 1 tsp water

## DIRECTIONS

**STEP 1:** Separate egg yolks and whites into two separate bowls. Add 1/2 of the sugar to each bowl. Beat both until peaked. When stiff, fold the whites into the yolk mixture. Gradually add flour, mixing with a wooden spatula. Mix in butter. Pour this mixture into a 10-inch greased cake pan. Bake at 350°F for about 20 mins, or until spongy and golden. Remove from oven and allow to cool fully.

**STEP 2:** Bring to a boil in a saucepan the butter, milk and light cream. While this mixture is cooking, combine the sugar, cornstarch and eggs in a bowl and whip until ribbons form. When the cream, milk, butter mixture reaches the boiling point, whisk in the egg mixture and cook to boiling. Boil for one minute. Pour into a bowl and cover the surface with plastic wrap. Chill overnight if possible. When chilled, whisk to smooth out and flavor with 1 tsp dark rum.

**STEP 3:** Level the sponge cake off at the top using a slicing knife. Cut the cake into two layers. Spread the flavored pastry cream over one layer. Top with the second cake layer. Reserve a small amount of the pastry cream to spread on sides to adhere to almonds.

**STEP 4:** Chocolate fondant: Warm 6 oz. of white fondant over boiling water to approximately 105°F. Add melted chocolate. Thin to spreading consistency with water. White fondant: Warm 5 oz. of white fondant over boiling water to approximately 105°F. Thin with water if necessary. Place in a piping bag with a 1/8-inch tip.

Alternate: Melt the chocolate. Combine with warm water. Combine ingredients and warm to approximately 105°F. Adjust the consistency with water. It should flow freely from the pastry bag.

**STEP 5:** Spread a thin layer of chocolate fondant icing on the top of the cake. Follow immediately with spiral lines starting from the center of the cake, using the white fondant in the pastry bag. Score the white lines with the point of a paring knife, starting at the center and pulling outward to the edge. Spread sides of cake with a thin coating of the reserved pastry cream. Press on toasted almonds.



The Pineapple Purveyor



Recipe reprinted courtesy of Omni Parker House