



Boston Cream Pie (2 - 8" layers)

Layers:

1 cup Heckers or Ceresota Unbleached Flour
1-1/2 tsp. baking powder
1/4 tsp. salt
4 eggs (separated)
1 cup sugar
3 tbsp. cold water
1 tsp. vanilla

Preheat oven to 350°
Lightly grease and flour 2 (8") layer cake pans

Sift flour, baking powder and salt. Beat egg yolks until thick. Add sugar gradually and beat until real thick. Add sifted dry ingredients alternately with water and vanilla. Beat egg whites until stiff, but not dry. Fold into batter. Pour into prepared cake pans. Bake for about 25 minutes. Remove from pans, place on cooling rack.

Cream filling:

1/2 Cup Heckers or Ceresota Unbleached Flour
2/3 Cup Sugar
1/8 tsp. Salt
2 cups milk
2 eggs
1/2 tsp vanilla

Sift flour, sugar and salt together. Scald milk. Add sifted dry ingredients to scalded milk gradually. Cook over low flame until thickened. Beat eggs slightly; add to above, beat for one minute. Cool, then add vanilla.

When cool, put cream filling between the two layers. Top with powdered sugar sifted over paper doily.