



Boston Cream Cupcakes



- 1 box yellow cake mix
- 1 3.4-ounce box instant vanilla-flavored pudding mix
- 1 1/2 cups heavy whipping cream
- 1/2 cup powdered sugar
- 1/2 cup milk
- 1/4 cup sour cream
- Sinful Chocolate Ganache (recipe follows)

Prepare cake mix following cupcake directions. Let cupcakes cool completely. In a large bowl, combine pudding mix, cream, powdered sugar, milk, and sour cream. Beat at medium speed with an electric mixer until stiff peaks form. Spoon pudding mixture into a decorating bag with a small decorator's tip. Insert tip into top of cupcake and squeeze about 1 tablespoon pudding mixture into center of cupcake. (When adding filling, you'll see the cupcake expand. If you add too much filling, the top of the cupcake will start splitting open which is quite easy to disguise with Sinful Chocolate Ganache frosting.) Repeat procedure with remaining filling and cupcakes. Spread Sinful Chocolate Ganache evenly over each cupcake. Store covered in refrigerator.

Sinful Chocolate Ganache

- 6 1-ounce squares semisweet chocolate
- 3/4 cup heavy whipping cream
- 1 T butter
- 2 cups powdered sugar

You'll want to leave plenty of time to make this frosting, as it takes time to melt and then cool again. In double broiler, combine chocolate, cream and butter. Stir occasionally until chocolate is melted and smooth. Gradually whisk in powdered sugar until smooth. Let mixture cool until it reaches a spreadable consistency (at least 30 minutes). Can refrigerate to thicken more quickly.