

## Mayor Welo's Taste of Cleveland entry - Boston Creme Pie

Dinette Cake  
tender golden cake

1 1/2 cups cake flour or 1 1/4 all purpose flour\*  
1 cup sugar  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup milk  
1/3 cup shortening  
1 egg  
1 teaspoon vanilla

Heat oven to 350. Grease and flour pan, square or round (8x8x2 or 9x9x2inches) Measure all ingredients into large mixer bowl. Blend 1/2 minute on low speed, scrapping bowl constantly. Beat 3 minutes high speed, scrapping bowl occasionally. Pour into pan.

\*if using self rising flour, omit baking powder and salt

Cream Filling

1/3 cup sugar  
2 Tablespoons cornstarch  
1/8 teaspoon salt  
1 1/2 cups milk  
2 egg yolks, slightly beaten  
2 teaspoons vanilla

Blend sugar, cornstarch, and salt in medium saucepan. Combine milk and egg yolks, gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat, stir in vanilla. Cool to room temperature.

Creamy Glaze

1/3 cup butter or margarine (I use butter)  
2 cups confectioners' sugar  
1 1/2 teaspoons vanilla  
2 to 4 tablespoons hot water  
2 ounces melted baking chocolate

When adding the confectioner sugar add the 2 ounces of melted baking chocolate (You may use the pre-melted found in the baking department or melt 2 ounces in a double boiler).

Melt butter in saucepan. Blend in sugar and vanilla. Stir in water. 1 tablespoon at a time, until glaze is of proper consistency

(This glazes a 10 inch chiffon or angel food cake also)

The Dinette cake is perfect for any time, as it is small - here are two other frostings and or toppings you can use:

Peppermint Cream Cheese Frosting

1 package (3 ounces) cream cheese, softened  
1 tablespoon milk  
1 teaspoon vanilla  
dash salt  
2 1/2 cups confectioners' sugar

Blend cheese, milk, vanilla and salt. Gradually add sugar, beating until frosting is smooth and of spreading consistency. If necessary, stir in additional milk, 1 teaspoon at a time.

Stir in 3 drops red food color and 2 tablespoons crushed experimenting candy. If desired, sprinkle top of frosted cake with crushed peppermint candy Perfect for a potluck!

Coconut Broiled Topping (use half recipe for Dinette Cake, full for a 13x9 cake)

1/4 cup soft butter or margarine (I use butter)

2/3 cup brown sugar (packed)

1/2 cup finely chopped walnuts

1 cup flaked coconut

3 tablespoons milk

Mix thoroughly butter, brown sugar, nuts and coconut. Stir in milk. Spread mixture evenly over warm cake (dinette or 13x9). Set oven control at broil and or 550 degrees. Place cake 5 inches from heat, broil about 3 minutes or until topping bubbles and browns slightly. (WATCH CAREFULLY -MIXTURE BURNS EASILY)