

PUDDINGS



## Boston Cream Pie Squares



BAY VALLEY  
F O O D S

# Boston Cream Pie Squares

24 Servings

## INGREDIENTS:

Prepared yellow cake

**Bay Valley Foods® or Thank You® Brand  
Vanilla Pudding**

Semisweet chocolate chips

Heavy cream

Almond extract

## AMTS:

1/2 sheet pan

3 cups

1 1/2 cups

1/2 cup

1/2 to 1 tsp.

## PROCEDURE:

Split cake horizontally into 2 layers.

Spread pudding in even layer over bottom layer of cake; cover with top cake layer.

Melt chocolate with cream in small saucepan over low heat, stirring occasionally, until smooth. Remove from heat; stir in almond extract. Let stand 5 minutes to cool and thicken slightly.

Spread glaze over cake. Cover and refrigerate 2 hours or overnight.

To serve, cut into 2-inch squares.

## NUTRITION (Per serving)

230 calories

2 g protein

33 g carbohydrate

2 g fiber

10 g fat

4 g saturated fat

25 mg cholesterol

200 mg sodium

### CHEF'S TIPS:

- Chocolate pudding may be substituted for vanilla pudding.
- Garnish with whipped cream or whipped topping and chocolate curls.



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© BAY VALLEY FOODS  
P. O. BOX 19057  
GREEN BAY, WI 54307-9057  
PHONE: 920-497-8335  
[www.bayvalleyfoods.com](http://www.bayvalleyfoods.com)