



## Homemade Twinkies



1 box yellow cake mix

water, eggs, and oil called for on cake mix directions

Marshmallow Filling:

1 c butter, softened

2 cups powdered sugar

1/2 teaspoon vanilla

1 7-oz. jar marshmallow crème

Make cake mix according to package directions. Grease (with shortening) and flour twinkie pan\*. Fill wells half full with cake batter. Bake at 350°F for 15-17 minutes or until golden brown. Cool slightly. Invert twinkies onto cooling rack and cool completely.

Meanwhile, make filling. In large mixing bowl, beat butter until creamy. Beat in sugar until fluffy. Beat in vanilla. Stir in the marshmallow cream until well-blended. Using cake decorator bag and star tip, pipe filling into flat side (bottom) of twinkie, three times, evenly-spaced, just until twinkie expands but doesn't break apart. Serve fresh, or store in airtight container.

\*Or you can make your own twinkie molds by molding heavy-duty tin foil around a spice bottle and then removing the bottle. Spray with nonstick cooking spray instead of using shortening/flour.