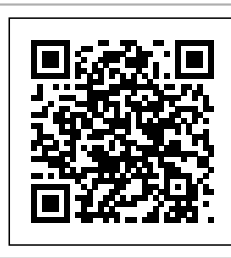


Twinkie Bundt Cake



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Video!



Recipe by: Laura Vitale

Serves 12

Prep Time: 20 minutes

Cook Time: 45 minutes

Ingredients

For the Cake:

__3 cups of Store Bought Vanilla Cake Mix or
Homemade Vanilla Cake Mix

__4 Eggs

__1/2 cup of Unsalted Butter, melted

__1 cup of Whole Milk

__1/4 cup of Granulated Sugar

__2 tsp of Vanilla Extract

For the Filling:

__1 7oz container of Marshmallow Cream

__2 Tbsp of Unsalted Butter, softened at room
temperature

__3 Tbsp of Powdered Sugar

1) Preheat your oven to 350 degrees,
spray a bundt pan really well with some
non-stick spray and set aside.

2) In a large bowl using a handheld electric
whisk, mix together all of the ingredients
for the cake and mix until smooth, pour the
batter into your prepared pan, pop it in the
oven to bake for about 45 minutes or until
fully cooked through then allow it to cool
completely.

3) In a bowl, using a handheld electric whisk, whisk together the
marshmallow cream, butter and sugar (this will be very sticky and kind
of hard to work with but thats normal when working with marshmallow
cream so be patient) until well combined, then place the mixture in
either a large piping bag or resealable bag (push the mixture in one of
the corners of the bag to resemble a piping bag) and set is aside.

4) Once your cake as cooled completely, make about 5 or 6 indents in
the cake (watch the video for a clear visual) save the cake mixture
because you will need it, then fill those holes with the cream mixture
about 2/3 of the way and close them with the reserved cake mixture.

5) Invert the cake on a platter, sprinkle with powdered sugar and serve!

NOTE: Marshmallow cream is very runny so plan on serving this cake
right away after you cut it otherwise the filling will run out. If you plan on
serving it later just keep it in the cake pan uncut and tightly covered until
you are ready to serve.

