



{Twinkie Cupcakes}

*makes about 24 cupakes

{for cake}

3 cups flour

1 Tablespoon baking powder

3/4 teaspoon salt

6 Tablespoons unsalted butter, softened

1 Tablespoon vanilla

2 cups granulated sugar

1/2 cup vegetable oil

3 large eggs plus 4 large egg yolks, room temperature

1 cup buttermilk, room temperature

{for cream filling}

1 {7.5 oz.} jar marshmallow creme/fluff

1 stick unsalted butter, room temperature

1 teaspoon vanilla

confectioners' sugar for dusting or top with your favorite vanilla frosting

Instructions:

*Pre-heat oven to 350 degrees

-In medium bowl, whisk flour, baking powder & salt. Set aside.

-In mixer, cream butter & sugar until light and fluffy. Add vegetable oil & vanilla. Mix well. Add eggs & egg yolks one at a time. Mix well.

-{Beginning & ending with flour mixture}, add to butter mixture. Alternate with buttermilk. Mix well.

-Place cupcake liners in cupcake pans. Fill cupcake liners about 3/4 full. Bake 18-20 minutes, or until cake tester comes out clean.

***Let cupcakes cool completely before filling them with creme filling.**

-In mixer, beat marshmallow fluff & butter. Add vanilla and continue to beat well.

-Once cupcakes are completely cool, hollow out the center of the cupcakes. Fill the centers of cupcakes with creme. I used a spoon to fill them.

-Dust with confectioners sugar or top with your favorite vanilla frosting.

***Store cupcakes at room temperature in an air-tight container. Cupcakes will stay fresh for 2-3 days.**

