

Twinkie Bundt Cake



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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 that's 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 it aside.

4) Once your cake is 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.