



Homemade Twinkies recipe

Servings: 0 servings

Ingredients

For the cake:

1/2 cup sugar

1/2 cup brown sugar

2 eggs

1-1/4 cups all-purpose flour

1/2 cup milk

1/3 cup canola oil

1 teaspoon baking powder

1 teaspoon vanilla

For the filling:

1/3 cup shortening

1/4 cup sugar

1/2 teaspoon vanilla extract

1/4 cup light cream

1/2 cup confectioners' sugar

Directions

Directions:

Preheat the oven to 350 degrees F. Grease three mini loaf pans with cooking spray.

Beat the eggs and sugar with a handheld mixer until thick. Slowly add in all other ingredients and beat until fully combined. Divide the batter among the mini loaf pans, filling about 3/4 full. Bake cakes for at least an hour, or until golden brown. Cool in pans and then transfer to a wire cooling rack.

While cakes cook, prepare filling by mixing shortening, sugar, vanilla and light cream with a hand mixer. Once mixed, slowly add in sugar and beat until combined. Fill a pastry bag with frosting and cut a small hole.

Once cakes have cooled, carefully poke three holes in the bottom of the cakes. Pipe frosting into the holes until just filled. Cool for at least 20 minutes and enjoy!

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