

Make your own Twinkie Cupcakes:

Cake:

- 4 large eggs
- ½ cup butter, melted and cooled to lukewarm
- 1 (15.25 ounce) package yellow cake mix or 2 pkg.s Duncan Hines keto cake mix
- 1 cup water
- 1 (5.1 ounce) package instant vanilla pudding mix (sugar free or regular)

For the filling:

- 7 oz marshmallow cream or a sugar free version like Choczero marshmallow cream
 - ½ cup unsalted butter room temperature
 - 1 ½ cups powdered sugar or substitute powdered sweetener
 - 1 1/2 tsp vanilla extract
 - 1 tbsp heavy cream or whole milk room temperature
 - 1/2 tsp salt
1. Preheat the oven to 350 degrees F (175 degrees C). Put paper cupcake liners in 24 cup muffin pan
 2. Beat eggs together in a bowl until combined; stir in ½ cup melted butter. Add cake mix, water, and pudding mix, stirring well to combine; the batter will be very thick. Divide batter between the muffin cups evenly (I use a half cup ice cream scoop.)
 3. Bake in the preheated oven until cakes spring back when pressed lightly with a finger or a tester comes out clean, about 20 minutes. Cool completely on wire racks.
 4. Beat confectioners' sugar, cream cheese, and ½ cup butter in a large bowl until smooth. Stir in whipped topping and vanilla extract until incorporated. Put in disposable frosting bag or food storage bag.
 5. With a small melon scoop a small section out of the top of the cake and fill or simply use a piping tip to fill. Wrap each cupcake in plastic wrap; store in the freezer. Don't tell anyone they might be better for Tham than the real thing. Ha!