

Betty's Twinkie Cake

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In this video, Betty demonstrates how to make a Twinkie Cake. This cake is not made of Twinkies, but ends up looking and tasting like a big Twinkie.

Ingredients:

2/3 cup butter

1 ¾ cups sugar

2 eggs

1 ½ teaspoons vanilla extract

2 ¾ cups all-purpose flour

2 ½ teaspoons baking powder

1 teaspoon salt

1 ¼ cups milk

Fluffy White Filling and Frosting for Cakes and Cupcakes (recipe available in [bettyskitchen](#))

confectioner's sugar, optional

sprig of mint, optional

In a large mixing bowl, place 2/3 cup butter, 1 ¾ cups sugar, 2 eggs, and 1 ½ teaspoons vanilla. Use an electric mixer set to medium to mix until light until fluffy. Beat with electric mixer on high speed for 5 minutes, scraping the bowl as needed. In a separate bowl, mix 2 ¾ cups all-purpose flour, 2 ½ teaspoons baking powder, and 1 teaspoon salt. On low speed, mix the flour mixture, alternately with 1 ¼ cups milk into the fluffy butter mixture. Pour cake batter into a 13-inch by 9-inch by 2-inch Pyrex baking dish that has been buttered and floured. Bake at 350 degrees (F) about 30 to 45 minutes, or until a wooden toothpick, inserted into the center, comes out clean. Remove from oven and cool in baking dish for 10 minutes. Remove cake from baking dish and cool completely on a wire rack. Freeze cooled cake for easy handling. When frozen, cut cake horizontally into two equal halves. Place bottom half of cake back into baking dish, cut side up. Spread the cut side evenly with Fluffy White Filling and Frosting for Cakes and Cupcakes, using all of filling that recipe makes. Top with other half of cake. Sprinkle on confectioner's sugar and garnish with a sprig of mint, if desired. Let stand for a few hours before serving. This cake keeps well in the refrigerator, covered with plastic wrap. This is a great cake that is fun for everyone! It would be great for your 4th of July dinner. I hope you enjoy it! Love, Betty

