



### **Chocolate Almond Butter Twinkies**

Your favorite chocolate cake mix (such as [Mama Stoen's](#))

[Winona Pure Oil](#) spray oil

1 [Hostess Twinkie Baking Set](#) , cleaned and dried

Smooth almond butter (I recommend [Barney Butter](#))\*

**Prep Time: 25 Minutes**

**Bake Time: 22 Minutes**

1. Prepare your cake mix as directed
2. Spray a few drops of oil in each Twinkie insert
3. Using your finger, rub the inside and outer rim of each Twinkie insert, ensuring full coverage
4. Fill with prepared cake mix  $\frac{3}{4}$  of the way
5. Bake for 22 minutes or until a toothpick comes out clean
6. Set aside and allow the cake Twinkies to cool for at least 15 minutes if not longer
7. Fill a plastic frosting bag with smooth almond butter
8. When the cakes are cooled, cover the top of the tin and flip it over
9. Gently tap to remove the cakes
10. Insert the frosting bag tip into the cake, being careful not to push all the way through
11. Begin to fill the cake with almond butter, gently pulling up as the almond butter fills the hole
12. Repeat this two more times for a total of three almond butter filled holes

Serving sizes may vary

\*This recipe may also be adapted to use a nut free spread such as [SunButter](#)

*Nutrimom Note- I recommend not using the frosting bag that is included in some of the Twinkie sets as these fillings are thicker and easily rip the pastry bag open*