



Golden Pound Cake Twinkles

READY IN



125 min.

SERVINGS



24

CALORIES



319 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1.3 cups butter
- 0.3 cup confectioners' sugar
- 5 eggs
- 3 cups flour all-purpose
- 7 ounce marshmallow crème
- 1 cup milk
- 0.3 teaspoon salt
- 1 teaspoon vanilla extract

- 0.5 cup vegetable shortening
- 2 teaspoons water hot
- 2.8 cups sugar white

Equipment

- bowl
- oven
- whisk
- hand mixer

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease 2 12-cup ladyfinger cake pans or canoe pans.
- Cream butter and white sugar in a bowl with an electric mixer until fluffy; mix in eggs and 1 teaspoon vanilla extract.
- Whisk flour, baking powder, and 1/4 teaspoon salt in a separate bowl; gradually mix flour mixture into butter mixture, a little at a time, alternating with milk to make a smooth batter. Spoon batter into prepared cake pans.
- Bake in the preheated oven until the snack cakes are golden brown and set in the middle, about 20 minutes.
- Let snack cakes cool about 10 minutes before turning out to finish cooling on wire racks.
- Dissolve 1/4 teaspoon of salt in hot water in a small bowl and set aside.
- Mix marshmallow creme, vegetable shortening, confectioners' sugar, and 1 teaspoon vanilla extract in a separate bowl. Beat with an electric mixer on high until filling is fluffy. Beat the salt solution into the filling. Pipe filling into cooled snack cakes.

Nutrition Facts



PROTEIN 3.92% FAT 42.12% CARBS 53.96%

Properties

Glycemic Index:13.55, Glycemic Load:24.85, Inflammation Score:-3, Nutrition Score:4.0530434795048%

Nutrients (% of daily need)

Calories: 319.36kcal (15.97%), Fat: 15.28g (23.51%), Saturated Fat: 7.64g (47.78%), Carbohydrates: 44.06g (14.69%), Net Carbohydrates: 43.63g (15.87%), Sugar: 30.18g (33.53%), Cholesterol: 60.74mg (20.25%), Sodium: 135.57mg (5.89%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 3.2g (6.41%), Selenium: 8.57µg (12.24%), Vitamin B1: 0.13mg (8.9%), Vitamin B2: 0.14mg (8.35%), Folate: 33.26µg (8.31%), Vitamin A: 361.42IU (7.23%), Manganese: 0.11mg (5.55%), Phosphorus: 51.79mg (5.18%), Iron: 0.92mg (5.12%), Vitamin B3: 0.95mg (4.73%), Vitamin E: 0.65mg (4.31%), Calcium: 32.95mg (3.29%), Vitamin K: 3.2µg (3.05%), Vitamin B5: 0.29mg (2.89%), Vitamin B12: 0.16µg (2.61%), Vitamin D: 0.3µg (1.97%), Zinc: 0.28mg (1.88%), Fiber: 0.42g (1.69%), Copper: 0.03mg (1.56%), Magnesium: 6.06mg (1.52%), Vitamin B6: 0.03mg (1.46%), Potassium: 48.23mg (1.38%)