



TruWinkies

Ingredients:

- 1 cup unbleached pastry flour
- pinch of salt
- 3 tablespoons sugar
- 4 eggs, separated
- 1/2 cup sugar
- 1 1/2 tablespoons boiling water
- 1 teaspoon vanilla
- 10 ounces truwhip whipped topping, thawed

Directions:

Preheat oven to 375° F. Line muffin tin with baking cups. Sift flour and salt together, and set aside. Take three tbsp. of sugar and set aside.

In a separate large bowl, mix egg yolks and 1/2 cup sugar and whip until fluffy with a mixer or eggbeater. Add 1 1/2 tbsp. boiling water and the vanilla. Fold in the flour mixture. Add a few drops of water if dry.

Using an electric mixer, whip egg whites to foam stage. Slowly add the 3 tablespoons of sugar and whip until stiff peaks form. Gently fold a third of the whites into the yolk batter a little at a time until the whites are thoroughly incorporated in the mixture. Place mixture in muffin cups and fill until the cups are $\frac{3}{4}$ full. Pans should not touch. Bake for 15 minutes until golden brown and center is firm to the touch. Let cool.

Once cool, fill a frosting bag with truwhip. Using a sharp fill tip, press the whipped topping into the center of cooled cupcake and squeeze gently, filling the center. Do not overfill. Top with more truwhip and a chocolate chip for garnish.

Makes 16 truwickies