



## TRUWINKIES

**SERVES:** 16    **READY IN:** :30    **PREP TIME:** :15    **COOK TIME:** :15

### 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
- 9 ounces truwhip whipped topping, thawed

### DIRECTIONS:

1. Preheat oven to 375 degrees F.
2. Line muffin tin with baking cups. Sift flour and salt together and set aside.
3. Take three tbsps. of sugar and set aside.
4. 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 tbsps. boiling water and the vanilla. Fold in the flour mixture. Add a few drops of water if dry.
5. 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 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.

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