

## TWINKIE CAKE

- 1 pkg Hostess Twinkies (15 oz = 10)
- 1 pkg cream cheese (8 oz), softened
- 1 cup confectioners (powdered) sugar
- 1 tub cool whip (8 oz), (thawed, divided in half)
- 1 pkg instant vanilla pudding (2 ¾ oz)
- 1 can pumpkin (15 oz)
- 1 ½ tsp pumpkin pie spice
- 1 cup milk

Garnish: Additional pumpkin pie spice

Slice twinkies in half lengthwise and place cream side up in single layer 13x9 baking dish. Use a mixer to blend cream cheese, powdered sugar, and 1/2 container cool whip until smooth. Spread evenly over twinkies.

Combine pudding mix, pumpkin, pumpkin pie spice and milk. Whisk until well blended and layer over cream cheese mixture. Carefully spread remaining cool whip over pumpkin. Sprinkle with pumpkin pie spice.

Refrigerate several hours or until set.

Source: From: Inez Foster (Mom) 2006 ENJOY MY DAUGHTER AND I LOVE YOU

*Note: This is the recipe for the Twinkie Cake Mom prepared for Thanksgiving 2006. Dad and I battled over who could eat the most of it -- both of us being Twinkie-Powered for years. YUM!*