

EASTER POKE CAKE

SERVES: 8-12 READY IN: 1:45 PREP TIME: :15 COOK TIME: 1:00

INGREDIENTS

- Your favorite boxed vanilla cake mix
- · Eggs and oil as dictated by cake mix
- 1-¾ oz box of instant vanilla pudding
- 3 cups of milk
- · truwhip Original
- · Neon food coloring
- Easter candies

DIRECTIONS

- 1. Preheat oven to 350 degrees.
- 2. Mix cake batter to directions on box and divide into 3 bowls.
- 3. In each bowl add a different Easter color of food coloring.
- 4. Pour batter into a greased 9x13 pan, alternating colors as you go. When finished pouring in, use a toothpick to create an even more "marbleized look".
- 5. Bake according to box directions.
- 6. Poke holes into the top of the cooled cake about every 2" with the blunt end of a wooden spoon.
- 7. Beat together milk and instant pudding for about 5 mins, then pour over the cake and allow to absorb.
- 8. Spread truwhip Original over the top and decorate with Easter candies.