

Raspberry Zinger Poke Cake: A Classic Treat with a Fun, Fruity Twist

Looking for a dessert that's as delightful to make as it is to eat? This



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INGREDIENTS

1 box white cake mix (plus ingredients listed on the package)

1 package (3 oz) raspberry-flavored gelatin mix

1 cup boiling water

1 cup cold water

1 tub (8 oz) whipped topping (like Cool Whip)

1/2 cup shredded coconut

1/4 cup raspberry preserves (optional, for extra flavor)

Fresh raspberries

Extra shredded coconut

Instructions:

Bake the Cake: Preheat your oven and prepare the white cake mix according to the package instructions. Bake in a 9x13-inch pan. Allow the cake to cool completely.

Make the Raspberry Gelatin: In a medium bowl, dissolve the raspberry gelatin mix in 1 cup of boiling water. Stir in 1 cup of cold water.

Poke the Cake: Using a fork or the handle of a wooden spoon, poke holes all over the cooled cake. Pour the gelatin mixture evenly over the cake, allowing it to soak into the holes. Cover and refrigerate for at least 2 hours to set.

Add the Topping: Spread the whipped topping evenly over the chilled cake. Sprinkle with shredded coconut for texture and flavor. If desired, drizzle raspberry preserves over the top for an extra layer

of fruity goodness.

Garnish and Serve: Top with fresh raspberries and additional shredded coconut for garnish. Slice and serve chilled.

Nutritional Information:

Servings: 12

Calories: 290 kcal per serving

Protein: 3g

Carbohydrates: 38g

Fat: 14g

Fiber: 1g

Sugar: 26g

Tips for Success:

Customize the Flavor: Swap raspberry gelatin for strawberry or cherry if you prefer different fruity notes.

Make It Extra Fancy: Use a piping bag to create decorative swirls with whipped topping.

Prepare Ahead: This cake tastes even better the next day, making it an excellent make-ahead dessert.

Add a Crunch: Sprinkle crushed graham crackers or cookies on top for extra texture.

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17. **The Raspberry Zinger Poke Cake** is a delightful dessert that combines vibrant flavors with a nostalgic twist. Perfect for any celebration or simply to satisfy your sweet tooth, this cake is sure to be a hit. Try it today and explore more fun recipes on Chef Maniac!

SWAPS & NOTES

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