

Boston Cream Poke Cake - The Easiest Way to Recreate a Classic Dessert

Boston Cream Poke Cake Recipe - Creamy, Chocolatey, and Unbelievably Easy ??



TIME
10 min

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INGREDIENTS

- 1 box yellow cake mix (plus ingredients listed on the box)
- 1 cup heavy cream
- 1/2 cup milk
- 1 package (3.4 oz) instant vanilla pudding mix
- 1 cup semi-sweet chocolate chips
- 1/2 cup heavy cream (for ganache)
- 1 tsp vanilla extract
- Powdered sugar (optional, for garnish)

DIRECTIONS

1. Bake the Cake: Prepare yellow cake mix according to box directions.
2. Bake in a 9x13-inch pan and let cool for 10 minutes after baking.
3. Poke and Fill: Use the handle of a wooden spoon to poke holes across the surface of the cake.
4. In a bowl, whisk together 1 cup heavy cream, 1/2 cup milk, and the instant pudding mix until thickened.
5. Pour the pudding over the cake, using a spatula to guide it into the holes.
6. Refrigerate for at least 1 hour to set.
7. Make the Ganache: In a saucepan, heat 1/2 cup heavy cream just until simmering.
8. Remove from heat and stir in the chocolate chips and vanilla extract until melted and smooth.
9. Top the Cake: Pour the ganache evenly over the chilled cake.
10. Spread with a spatula for a smooth finish.
11. Chill and Serve: Refrigerate the cake for another 30 minutes, or until the ganache sets.
12. Optionally, dust with powdered sugar just before serving.

SWAPS & NOTES

Cake Mix: Vanilla or butter cake mix also works.

Pudding Mix: For a French twist, try French vanilla or even banana cream for something different.

Use half-and-half, or even evaporated milk in a pinch.

Toppings: Garnish with shaved chocolate, sprinkles, or fresh berries for an extra flourish.

TIPS FOR SUCCESS

Don't skip the chilling time-the pudding needs time to set and soak into the cake.

Use a metal or wooden spoon handle to create larger holes for maximum filling.

Let the ganache cool slightly before pouring to avoid melting the pudding layer.

This cake tastes even better the next day.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/boston-cream-poke-cake-the-easiest-way-to-recreate-a-classic-dessert/>