

Raspberry Zinger Poke Cake: A Fun Twist on a Classic Treat

The Playful World of Poke Cakes



OVEN
325°F

TIME
5-10 min

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INGREDIENTS

to create this fun and flavorful Raspberry Zinger Poke Cake:

For the Cake: 1 (15.25 ounce) box white cake mix (plus ingredients called for on box: typically eggs, oil, water) 1 (3 ounce) package raspberry gelatin (Jell-O) 1 cup boiling water 1/2 cup cold water:

DIRECTIONS

1. method, creating a delightful and playful dessert that is both familiar and exciting. It's a testament to how simple ingredients, combined with a clever technique, can create a widely appealing and utterly satisfying sweet treat.
2. Ingredients
3. Here's what you'll need to create this fun and flavorful Raspberry Zinger Poke Cake:
4. For the : Cake:
5. 25 ounce) box
6. white cake mix
7. (plus ingredients called for on box: typically eggs, oil, water)
8. 1 (3 ounce) package
9. raspberry gelatin
10. boiling water
11. cold water
12. For the : Topping:
13. 1 (8 ounce) package
14. cream cheese
15. , softened
16. 1/2 cup (1 stick)
17. unsalted butter
18. powdered sugar
19. 1 teaspoon
20. vanilla extract
21. 1-2 tablespoons
22. (if needed for consistency)

- 23. shredded sweetened coconut
- 24. , toasted (plus more for garnish)
- 25. Swaps and : Notes

SWAPS & NOTES

Cake Mix: A white cake mix is ideal for allowing the vibrant raspberry color to show through.

Follow the box instructions for the additional ingredients (eggs, oil, water/milk).

Raspberry Gelatin: This is key for the raspberry flavor and moistness.

You can also try other berry flavors like strawberry or cherry for a different "zinger" twist.

TIPS FOR SUCCESS

Don't Overbake Cake: Overbaked cake will be dry and won't absorb the gelatin as well.

Poke Holes Evenly: This ensures the gelatin is evenly distributed, leading to a moist and flavorful cake throughout.

Chill Cake Thoroughly: This is crucial!

The cake needs to be completely chilled for the gelatin to set properly and for the frosting to spread without melting.

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

Original recipe: <https://chefmaniac.com/raspberry-zinger-poke-cake-a-fun-twist-on-a-classic-treat/>