

Easy Strawberry Poke Cake with White Chocolate Ganache & Whipped Topping

The Ultimate White Chocolate Strawberry Poke Cake



OVEN
350°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

15.25 oz Vanilla or White Cake Mix: A reliable shortcut for a consistent crumb.

4 Egg Whites: Using just the whites keeps the cake bright white and airy.

1 cup Water: To hydrate the batter.

$\frac{1}{8}$ cup Vegetable Oil: For a moist, tender mouthfeel.

1 cup White Chocolate Chips: High quality makes a difference here!

14 oz Sweetened Condensed Milk: This creates the "fudgy" interior.

$\frac{1}{3}$ cup Boiling Water: To dissolve the gelatin.

3 oz Strawberry-Flavored Gelatin: For that iconic "poke" flavor and color.

21 oz Strawberry Pie Filling: For a thick, fruity layer on top.

12 oz Whipped Topping: Thawed and ready to spread.

12 Fresh Strawberries: Sliced thin for decoration.

Swaps and Notes:

The Cake Mix: If you prefer a richer flavor, you can use a Yellow Cake mix, though a White Cake mix provides a better visual contrast with the red strawberry filling.

Homemade Whipped Cream: If you aren't a fan of frozen whipped topping, you can stabilize heavy cream with a bit of powdered sugar and gelatin, but the classic "cool" topping holds up best for 24 hours in the fridge.

Lower Sugar: You can use sugar-free gelatin and light whipped topping if you're looking to shave off a few calories, though the sweetened condensed milk is pretty essential for the white chocolate layer.

Step-by-Step Instructions:

1. Bake the Foundation:
2. The "Poke" Method:
3. Create the White Chocolate Ganache:
4. Prepare the Strawberry Infusion:
5. The Pour:
6. Layer and Chill:
7. Garnish and Serve:

Tips for Success:

Tap the Pan: After pouring your filling, lightly tap the pan on the counter. This helps the thick white chocolate mixture settle deep into the holes.

Temperature Matters: Don't add the whipped topping until the cake is completely chilled. If the cake is even slightly warm, the topping will melt and turn into a messy (though still delicious) glaze.

Clean Slices: For those "Instagram-worthy" squares, wipe your knife with a warm, damp cloth between every single cut.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 385 kcal

Fat: 14g

Carbohydrates: 62g

Protein: 4g

Sugar: 48g

Storage and Leftover Tips:

DIRECTIONS

1. **Bake the Foundation:** Preheat your oven to 350°F (175°C). Generously spray a 9x13-inch baking pan with non-stick spray. In a large bowl, whisk together the cake mix, egg whites, water, and oil until smooth. Pour the batter into the pan and bake for 28-30 minutes. You'll know it's done when a toothpick inserted into the center comes out clean.
2. **The "Poke" Method:** While the cake is still slightly warm (not hot!), take the handle of a wooden spoon or a large fork and poke holes across the entire surface of the cake, spaced about 1 inch apart. Poking while warm ensures the cake doesn't crumble too much.
3. **Create the White Chocolate Ganache:** In a microwave-safe bowl, combine the white chocolate chips and the sweetened condensed milk. Microwave for 40 seconds, then stir vigorously until the chocolate is completely melted and the mixture is glossy.
4. **Prepare the Strawberry Infusion:** In a separate small bowl, whisk the boiling water with the strawberry gelatin powder until every grain is dissolved. Slowly stir the dissolved gelatin into your white chocolate mixture.
5. **The Pour:** Pour the pink white chocolate mixture evenly over the cake. Use a spatula to gently nudge the liquid into the holes. Let the cake rest in the refrigerator for 20 minutes to let the "soak" set.
6. **Layer and Chill:** Spread the strawberry pie filling evenly over the top of the cake. Cover the pan with plastic wrap and refrigerate for at least 4 hours, though overnight is even better to let those flavors marry.

7. **Garnish and Serve:** Just before serving, spread the whipped topping over the strawberry layer. Arrange your fresh strawberry slices in a beautiful pattern on top. Slice into squares and enjoy the "striped" look of each piece!
8. **Tips for Success: Tap the Pan:** After pouring your filling, lightly tap the pan on the counter. This helps the thick white chocolate mixture settle deep into the holes.
9. **Temperature : Matters:** Don't add the whipped topping until the cake is completely chilled. If the cake is even slightly warm, the topping will melt and turn into a messy (though still delicious) glaze.
10. **Clean : Slices:** For those "Instagram-worthy" squares, wipe your knife with a warm, damp cloth between every single cut.
11. **Serving Suggestions and Pairings:** This cake is the star of the show, but it pairs beautifully with other refreshing treats. For a summer party, I love serving this alongside a cold glass of homemade blueberry lemonade.
12. **If you're hosting a brunch,** start with something savory like this viral 3-ingredient egg wrap to balance out the sweetness of the cake. For a full dessert spread, add some rainbow sprinkle cookies to the table for variety!
13. **Nutritional Information (Per Serving):** Estimate based on 15 servings
14. **Calories:** 385 kcal
15. **Fat:** 14g
16. **Carbohydrates:** 62g
17. **Protein:** 4g
18. **Sugar:** 48g
19. **Storage and Leftover Tips: Refrigeration:** This cake must be kept refrigerated because of the whipped topping and the fruit filling. It will stay fresh for up to 3-4 days.
20. **Freezing:** I do not recommend freezing the fully assembled cake, as the whipped topping and strawberries can become watery when thawed. However, you can freeze the "poked" and "soaked" cake (without the pie filling or whipped topping) for up to a month.
21. **More Recipes You Will Love:** The Ultimate Unicorn Poke Cake
22. **Easy :** Cake Mix Cookies (Shortcut Recipe)
23. **The :** Best Rainbow Sprinkle Cookies
24. **Final Thoughts:** This White Chocolate Strawberry Poke Cake is proof that you can make a sophisticated, mouth-watering dessert without spending all day in the kitchen. It's a guaranteed crowd-pleaser that looks like you spent hours on it, but we'll keep the "cake mix" secret between us!
25. **Did you make this recipe?** I'd love to hear how it turned out! Tag us on social media or leave a comment below. Don't forget to follow ChefManiac for more easy, delicious recipes from my kitchen to yours.

SWAPS & NOTES

The Cake Mix: If you prefer a richer flavor, you can use a Yellow Cake mix, though a White Cake mix provides a better visual contrast with the red strawberry filling.

Homemade Whipped Cream: If you aren't a fan of frozen whipped topping, you can stabilize heavy cream with a bit of powdered sugar and gelatin, but the classic "cool" topping holds up best for 24 hours in the fridge.

Lower Sugar: You can use sugar-free gelatin and light whipped topping if you're looking to shave off a few calories, though the sweetened condensed milk is pretty essential for the white chocolate layer.

Bake the Foundation Preheat your oven to 350°F (175°C) .

TIPS FOR SUCCESS

Tap the Pan: After pouring your filling, lightly tap the pan on the counter.

This helps the thick white chocolate mixture settle deep into the holes.

Temperature Matters: Don't add the whipped topping until the cake is completely chilled.

If the cake is even slightly warm, the topping will melt and turn into a messy (though still delicious) glaze.

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

Original recipe: <https://chefmaniac.com/easy-strawberry-poke-cake-with-white-chocolate-ganache-whipped-topping/>