

Whimsical & Creamy: My Favorite Unicorn Poke Cake Recipe

is a staple in my kitchen for a few reasons:



OVEN
350°F

TIME
28 min

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INGREDIENTS

15 oz White Cake Mix: Provides a clean canvas for the colors.
1 cup Water
½ cup Vegetable Oil
3 Egg Whites: (Room temperature) Using only whites keeps the cake snowy white so the colors really pop.
Gel Food Coloring: Blue, Purple, and Pink.
6.8 oz French Vanilla Instant Pudding Mix: (Two small boxes or one large).
3¾ cups Cold Whole Milk: Essential for a rich pudding.
8 oz Whipped Topping: Thawed (like Cool Whip).
2.8 oz Unicorn Sparkle Candy Sprinkles: The more, the better!

DIRECTIONS

- 1.** Prep the : Oven: Preheat your oven to 350°F (175°C). Generously spray a 9x13-inch baking dish with nonstick spray.
- 2.** Mix the : Batter: In a medium bowl, combine the cake mix, water, oil, and egg whites. Whisk until smooth and no large lumps remain.
- 3.** Create the : Colors: Divide the batter evenly into three separate small bowls.
- 4.** Tint: Add a drop of blue gel to one, purple to the second, and pink to the third. Stir until the color is vibrant and fully blended.
- 5.** The : Marble Effect: Drop random spoonfuls of each color into your prepared baking dish. Use a toothpick or a butter knife to gently swirl the colors together. Pro-tip: Don't over-swirl, or you'll end up with a muddy brown instead of a rainbow!
- 6.** Bake: Bake for 25-28 minutes. You'll know it's done when a toothpick inserted into the center comes out clean. Let the cake cool completely on a wire rack.
- 7.** Poke the : Holes: Once cooled, take the handle of a wooden spoon and poke holes all over the cake, spaced about 1 inch apart.
- 8.** Make the : Filling: Whisk the French vanilla pudding mix with the cold milk for about 2-3 minutes until it starts to thicken.
- 9.** Fill and : Spread: Spoon the pudding into the holes first, then spread the remaining pudding over the top of the cake.
- 10.** Top and : Chill: Gently spread the thawed whipped topping over the pudding layer. Refrigerate for at least 1 hour to let everything set.

11. Garnish: Right before serving, shower the top with unicorn sparkle sprinkles. Slice and enjoy!

SWAPS & NOTES

The Milk: I highly recommend whole milk for the pudding. It creates a sturdier, creamier fill.

If you use skim, the pudding might be too runny.

The Pudding: If you can't find French Vanilla, Cheesecake or White Chocolate instant pudding flavors work beautifully and maintain the light color.

TIPS FOR SUCCESS

Clean Holes: If the cake sticks to your spoon handle while poking, wipe the handle clean after every few pokes.

Cold Milk is Key: Ensure your milk is ice-cold before mixing the pudding; this ensures the "instant" reaction happens correctly so the pudding doesn't just soak into the bread and disappear.

Liquid: I can't stress this enough-gel food coloring is the secret to that magical look.

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

Original recipe: <https://chefmaniac.com/whimsical-creamy-my-favorite-unicorn-poke-cake-recipe/>