

## Tropical Coconut Lime Poke Cake: A Simple Summer Dessert

The Ultimate Coconut Lime Poke Cake: A Tropical Vacation in Every Bite



**Coconut Lime Poke Cake** 🍰

**Ingredients:**

- 1 box vanilla cake mix
- 3 large eggs



**TIME**  
**2-3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

White Cake Mix: 1 box (plus ingredients called for on the box, usually water, oil, and egg whites)

Lime Zest: 1 tbsp (freshly grated)

Sweetened Condensed Milk: 1 can (14 oz)

Coconut Milk: 1/2 cup (Full-fat canned coconut milk is best)

Lime Juice: 1/4 cup (Freshly squeezed)

Whipped Topping: 1 container (8 oz, thawed) or fresh whipped cream

Shredded Coconut: 1/2 cup (Toasted or sweetened)

Lime Slices: For garnish

Swaps and Notes:

**Cake Mix:** If you prefer a more "homemade" feel, you can use a classic yellow cake mix for a richer, more buttery base.

**Toasted Coconut:** I highly recommend toasting your coconut in a dry skillet for 2-3 minutes until golden; it adds a sophisticated crunch and a deeper nutty flavor.

**Extra Lime:** If you really love citrus, add an extra teaspoon of lime juice to the whipped topping before spreading it over the cake.

**Step-by-Step Instructions:**

1. Bake the Base:
2. The "Poke" Step:
3. Mix the Tropical Glaze:
4. The Pour:

5. Chill and Set:

6. Top and Serve:

Tips for Success:

**Use Fresh Limes:** Bottled lime juice simply doesn't have the same floral punch as fresh limes. Since you need the zest anyway, go for the real thing!

**Poke While Warm:** Make sure the cake is still slightly warm when you poke the holes and pour the glaze; it helps the cake absorb the moisture more effectively.

**Full-Fat Coconut Milk:** Don't use the refrigerated carton coconut milk used for cereal. The canned version is thicker and adds the necessary richness.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 320 kcal

Total Fat: 14g

Carbohydrates: 46g

Protein: 4g

Sugar: 32g (Note: Based on 15 servings per 9x13 pan.)

Storage and Leftover Tips:

More Recipes You Will Love:

Crockpot Nacho Dip - The ultimate party appetizer that always disappears.

Mexican Chicken and Rice Casserole - A cozy, easy-to-clean-up dinner.

Sheet Pan Quesadillas - A fast way to feed a group without a mess.

## DIRECTIONS

1. **Bake the Base:** Prepare the white cake mix according to the box instructions, stirring in the lime zest before pouring the batter into a greased 9x13-inch baking pan. Bake as directed and let it cool for about 10-15 minutes.
2. **The "Poke" Step:** Using the handle of a wooden spoon or a large straw, poke holes all over the top of the warm cake. Space them about an inch apart to ensure the filling reaches every corner.
3. **Mix the Tropical Glaze:** In a medium bowl, whisk together the sweetened condensed milk, coconut milk, and lime juice until smooth.
4. **The Pour:** Slowly pour the glaze over the cake, making sure it seeps down into all the holes. Spread any excess glaze across the surface with a spatula.
5. **Chill and Set:** This is the most important part! Cover the cake and refrigerate for at least 4 hours, or preferably overnight. This gives the cake time to absorb the liquids and firm up.
6. **Top and Serve:** Once chilled, spread the whipped topping evenly over the cake. Sprinkle generously with shredded coconut and garnish with lime zest or thin lime slices.
7. **Tips for Success:** **Use Fresh Limes:** Bottled lime juice simply doesn't have the same floral punch as fresh limes. Since you need the zest anyway, go for the real thing!
8. **Poke : While Warm:** Make sure the cake is still slightly warm when you poke the holes and pour the glaze; it helps the cake absorb the moisture more effectively.

9. Full-: Fat Coconut Milk: Don't use the refrigerated carton coconut milk used for cereal. The canned version is thicker and adds the necessary richness.
10. Serving Suggestions and Pairings: This cake is a refreshing end to a savory feast. I love serving it at parties alongside these Totchos for a fun "salty and sweet" menu. It also pairs beautifully with a One Pan Breakfast Bake for a fancy Sunday brunch. If you're feeling extra tropical, serve it with a chilled glass of sparkling water or a light mojito.
11. Nutritional Information (Per Serving): Calories: 320 kcal
12. Total : Fat: 14g
13. Carbohydrates: 46g
14. Protein: 4g
15. Sugar: 32g (Note: Based on 15 servings per 9x13 pan.)
16. Storage and Leftover Tips: Keep the cake covered and refrigerated. It will stay delicious for up to 4-5 days. In fact, many people find it tastes even better on day two! I don't recommend freezing this cake once it's been topped with whipped cream, as the texture of the whipped topping can change when thawed.
17. More Recipes You Will Love: If you're a fan of easy, crowd-pleasing meals, don't miss these other ChefManiac hits:
18. Crockpot : Nacho Dip - The ultimate party appetizer that always disappears.
19. Mexican : Chicken and Rice Casserole - A cozy, easy-to-clean-up dinner.
20. Sheet : Pan Quesadillas - A fast way to feed a group without a mess.
21. Final Thoughts: The Coconut Lime Poke Cake is proof that you don't need to be a professional baker to create a dessert that looks and tastes like a masterpiece. It's bright, creamy, and undeniably festive.
22. What's your favorite poke cake flavor? I'm thinking of trying a lemon-raspberry version next! Let me know your thoughts in the comments below. Don't forget to follow ChefManiac for more easy kitchen wins and tropical inspiration. Happy baking!

## SWAPS & NOTES

of fresh lime with the creamy, sweet indulgence of coconut.

Poke cakes are a retro classic for a reason: by poking holes into the cake and pouring a delicious liquid over the top, you ensure that every single bite is incredibly moist and infused with flavor.

This version is light enough for a summer barbecue but decadent enough to be the star of any holiday dinner party.

Why I Love This Recipe I am a huge fan of "make-ahead" desserts.

## TIPS FOR SUCCESS

**Use Fresh Limes:** Bottled lime juice simply doesn't have the same floral punch as fresh limes.

Since you need the zest anyway, go for the real thing!

**Poke While Warm:** Make sure the cake is still slightly warm when you poke the holes and pour the glaze; it helps the cake absorb the moisture more effectively.

Full-Fat Coconut Milk: Don't use the refrigerated carton coconut milk used for cereal.

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

Original recipe: <https://chefmaniac.com/tropical-coconut-lime-poke-cake-a-simple-summer-dessert/>