

## Moist Coconut Lime Poke Cake with Sweet Coconut Flavor and Fresh Citrus Kick

1 box white or yellow cake mix, plus ingredients called for on the box



Coconut Lime Poke  
Cake 🍋🌿

Ingredients

- 1 box vanilla cake mix
- 3 large eggs

### TIME

10 to 15 min

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### SOURCE

ChefManiac

### INGREDIENTS

- 1 box white or yellow cake mix, plus ingredients called for on the box
- 1 can sweetened condensed milk
- 1/2 cup coconut cream or cream of coconut
- Zest of 2 limes
- 1/4 cup fresh lime juice
- 1 container whipped topping, thawed
- 1 cup sweetened shredded coconut
- Extra lime zest for garnish
- Lime slices, optional for serving

### DIRECTIONS

1. Prepare and bake the cake in a 9x13-inch pan according to the package directions.
2. Let the cake cool for about 10 to 15 minutes after baking.
3. Use the handle of a wooden spoon or a similar tool to poke holes all over the top of the cake.
4. In a bowl, stir together the sweetened condensed milk, coconut cream, lime zest, and lime juice.
5. Slowly pour the mixture over the cake, making sure it seeps into the holes evenly.
6. Let the cake cool completely, then spread the whipped topping over the top.
7. Sprinkle with shredded coconut and extra lime zest.
8. Refrigerate for at least 4 hours before serving so the flavors can settle and the texture can fully chill.

### SWAPS & NOTES

A white cake mix keeps the flavor light and lets the coconut-lime combo shine, but yellow cake mix works if that's what you have on hand.

If you want even more coconut flavor, use cream of coconut rather than plain coconut cream, but keep in mind it will make the dessert a little sweeter.

Fresh lime juice is worth using here because it gives the cake a much brighter flavor than bottled juice.

Toasted coconut can also be used instead of plain shredded coconut if you want a slightly nuttier finish and more texture on top.

### TIPS FOR SUCCESS

Do not rush the cooling and chilling process.

Poke cakes really shine after they've had time to absorb the filling and firm up in the refrigerator.

A fully chilled cake slices better and tastes more balanced.

Poke plenty of holes across the whole cake so the coconut-lime mixture spreads evenly instead of pooling in just a few spots.

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

Original recipe: <https://chefmaniac.com/moist-coconut-lime-poke-cake-with-sweet-coconut-flavor-and-fresh-citrus-kick/>