

## Cinnamon Roll Poke Cake - The Gooney Dessert Everyone Will Ask You to Make Again

Here's what you'll need for this Cinnamon Roll Poke Cake:



**TIME**  
**30 min**

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### INGREDIENTS

- 1 box vanilla cake mix, plus the ingredients listed on the box
- 1 cup brown sugar
- 1 to 2 teaspoons cinnamon
- 1/2 cup butter, melted
- 1 can sweetened condensed milk
- 8 ounces cream cheese, softened
- 1/2 cup unsalted butter, softened
- 2 to 3 cups powdered sugar
- 1 teaspoon vanilla extract
- 2 to 4 tablespoons milk

### DIRECTIONS

1. Preheat your oven according to the cake mix instructions and grease a 9x13-inch baking pan.
2. Prepare and bake the vanilla cake mix as directed on the box.
3. While the cake is still warm, poke holes all over the top using the handle of a wooden spoon or a similar tool.
4. Pour the sweetened condensed milk evenly over the cake so it sinks into the holes.
5. In a small bowl, mix the brown sugar, cinnamon, and melted butter into a smooth cinnamon-sugar mixture.
6. Drizzle that mixture evenly over the cake.
7. In another bowl, beat the softened cream cheese and softened butter together until fluffy.
8. Add the powdered sugar, vanilla extract, and enough milk to make a smooth frosting.
9. Once the cake has cooled completely, spread the cream cheese frosting evenly over the top.
10. Chill for at least 30 minutes before slicing and serving.

### SWAPS & NOTES

This recipe is easy to play with if you want to put your own spin on it.

One version suggests swapping the vanilla cake mix for chocolate cake mix if you want a richer twist, and another recommends adding chopped nuts for texture.

You can also increase or decrease the cinnamon depending on how bold you want that classic cinnamon-roll flavor to be.

For the frosting, room-temperature cream cheese and butter make a big difference.

## TIPS FOR SUCCESS

The best tip here is to poke the cake while it's still warm so the sweetened condensed milk can really soak in.

That's what gives the cake its signature moist texture.

It also helps to let the cake cool completely before frosting so the cream cheese topping stays thick and smooth instead of melting.

If you want the cleanest slices, chill the frosted cake before serving and wipe your knife between cuts.

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

Original recipe: <https://chefmaniac.com/cinnamon-roll-poke-cake-the-gooey-dessert-everyone-will-ask-you-to-make-again/>