

## Mounds Poke Cake That's Rich, Creamy, and Packed with Chocolate Coconut Flavor

Mounds Poke Cake (Alcohol-Free)



**TIME**  
**10 min**

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### INGREDIENTS

- 1 box chocolate cake mix, plus ingredients listed on the box
- 1 can (14 oz) sweetened condensed milk
- 1 jar (12 oz) chocolate fudge sauce or hot fudge topping
- 1 teaspoon alcohol-free coconut extract
- 1 bag (7 oz) sweetened shredded coconut
- 1 container (8 oz) whipped topping, thawed
- 1/2 cup chocolate chips, semi-sweet or milk chocolate

### DIRECTIONS

1. Preheat your oven according to the cake mix package instructions. Grease a 9x13-inch baking pan.
2. Prepare the chocolate cake batter using the ingredients listed on the box, then pour it into the prepared pan.
3. Bake according to package directions until the cake is set and a toothpick inserted in the center comes out clean.
4. Let the cake cool for about 10 minutes.
5. Using the handle of a wooden spoon, poke holes all over the cake, spacing them about 1 inch apart.
6. In a bowl or measuring cup, stir together the sweetened condensed milk and alcohol-free coconut extract.
7. Slowly pour the coconut mixture all over the cake, making sure it flows into the holes.
8. Slightly warm the chocolate fudge sauce so it is easier to pour, then spread or drizzle it evenly over the cake. Let it soak in.
9. Sprinkle the shredded coconut evenly over the cake while it is still slightly warm.
10. Refrigerate the cake for at least 2 hours so the layers can settle and the texture can fully develop.
11. Once chilled, spread the thawed whipped topping evenly over the top.
12. Finish by sprinkling the chocolate chips over the whipped topping.
13. Slice and serve chilled.

## SWAPS & NOTES

A dark chocolate cake mix will give you a more intense chocolate flavor, while a standard chocolate cake mix keeps it classic and kid-friendly.

If you love coconut, you can lightly toast a portion of the shredded coconut and sprinkle it on top at the end for added texture and flavor.

Keep the main interior coconut untoasted so it stays soft against the cake.

Semi-sweet chocolate chips help balance the sweetness, but milk chocolate chips will make the dessert taste even more candy-bar-like.

## TIPS FOR SUCCESS

This is what gives poke cake its signature texture and helps all the flavors blend together.

Pour the condensed milk mixture slowly so it has time to sink into the holes rather than just pooling on top.

You want it pourable, not hot enough to melt the whole cake structure.

For the cleanest slices, chill the cake thoroughly and wipe the knife between cuts.

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

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