

Raspberry Zinger Poke Cake: The Sweet, Fruity Dessert I Can't Stop Making

Easy to make with just a few steps



TIME
15 min

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INGREDIENTS

- 1 box white cake mix (plus ingredients listed on the box)
- 2 cups boiling water
- 1 box (6 oz) raspberry gelatin (Jell-O)
- 1 jar (10 oz) raspberry jam or preserves
- 1 tub (8 oz) whipped topping, thawed
- 2 cups sweetened coconut flakes
- Optional: fresh raspberries for garnish

DIRECTIONS

- 1.** Bake the cake: I start by preparing the white cake mix according to the package instructions and bake it in a 9x13-inch pan. Once it's done, I let it cool for about 15 minutes.
- 2.** Poke the cake: Using the handle of a wooden spoon, I poke holes all over the warm cake. You want to make sure the holes go almost to the bottom - that's how the flavors soak in.
- 3.** Make the raspberry filling: I dissolve the raspberry gelatin in the boiling water, stirring until completely dissolved. Then, I mix in the raspberry jam until smooth.
- 4.** Pour and chill: I pour that raspberry mixture slowly over the cake, making sure it fills every hole. Then, into the fridge it goes for at least two hours to set and chill.
- 5.** Add the topping: Once chilled, I spread the whipped topping evenly over the cake. I love to sprinkle coconut flakes on top for that classic Zinger cake feel.
- 6.** Garnish and serve: Before serving, I sometimes add fresh raspberries for an extra pop of flavor and color.

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

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