

My Favorite Cinnamon Roll Poke Cake Recipe That Tastes Like a Warm Hug

All the cinnamon roll flavor in cake form



CINNAMON ROLL POKE CAKE
You Will Need
1 box (15.25 oz) yellow cake mix (or vanilla cake mix)
1 cup water
3 large eggs

TIME
10 min

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INGREDIENTS

You'll Need (Serves 12 | Prep Time: 10 minutes | Bake Time: 30 minutes | Chill Time: 1 hour)

For the Cake: 1 box white or yellow cake mix (plus ingredients on box) 1 tablespoon ground cinnamon 1 teaspoon vanilla extract:

For the Filling: 1 can (14 oz) sweetened condensed milk 1/4 cup melted butter 1/2 cup packed brown sugar 1 teaspoon cinnamon:

For the Cream Cheese Glaze: 4 oz cream cheese, softened 1 cup powdered sugar 2 tablespoons milk 1 teaspoon vanilla extract Optional garnish: extra cinnamon sugar sprinkle or chopped pecans How I Make Cinnamon Roll Poke Cake (:

DIRECTIONS

1. Step-by-: Step)
2. Bake the : Cake
3. I start by preheating the oven and preparing the cake mix according to the box instructions. I add in the cinnamon and vanilla to the batter for extra warmth and depth. I pour the batter into a greased 9x13-inch pan and bake until a toothpick comes out clean.
4. Poke the : Cake
5. Once the cake has cooled for about 10 minutes, I use the handle of a wooden spoon to poke holes all over the top of the cake. These holes are key - they soak up all that cinnamon-sugar filling.
6. Pour the : Filling
7. In a small bowl, I whisk together the sweetened condensed milk, melted butter, brown sugar, and cinnamon. I pour this mixture slowly over the warm cake, making sure it fills every hole and spreads evenly.
8. I cover the cake and let it chill in the fridge for at least an hour so the filling can fully set and soak into the cake.
9. Make the : Cream Cheese Glaze
10. In a mixing bowl, I blend the softened cream cheese, powdered sugar, milk, and vanilla until smooth and pourable.
11. Glaze and : Garnish
12. I drizzle the glaze over the chilled cake and finish with a sprinkle of cinnamon sugar or chopped pecans for texture and presentation.
13. Slice and : Serve

14. This cake is best served slightly chilled or at room temperature - every bite is sweet, sticky, and full of cinnamon roll goodness.
15. My Favorite : Tips for Perfect Poke Cake
16. Poke while the cake is still warm:
17. The filling soaks in better.
18. Use a wooden spoon handle or straw for large holes:
19. This ensures the filling gets deep into the cake.
20. Chill thoroughly:
21. It's worth the wait for that gooey, set texture.
22. Add pecans or walnuts for crunch:
23. A little texture goes a long way.
24. Double the glaze if you're feeling extra indulgent:
25. No one ever complains about more cream cheese frosting.

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