

Recipe

Lime Poke Cake



It's no wonder that poke cakes are a time-honored favorite. With their bands of bright color and light, refreshing taste, they're sure to be crowd pleasers. Plus, they're super easy and inexpensive to make (it'll be our secret... no one has to know you didn't toil all day in the kitchen for such a great dessert)! You can make the cake the day before your event and then add a dollop your favorite whipped topping just before serving.

Shop at Dollar Tree – Here's What You'll Need:

- 1 Box of Vanilla Cake Mix
- Three 1.4-oz. Boxes of Lime Gelatin
- 1 Cup Boiling Water
- ½ Cup Cold Water
- Whipped Topping

Easy Step-by-Step Directions:

1. Bake the vanilla cake according to package directions. Remove it from the oven and let it cool for 20 minutes in the pan.
2. Using a large fork or chopstick, poke holes into cake at ½-inch intervals.
3. Mix the gelatin into 1 cup of boiling water until completely dissolved. Add ½ cup of cold water.
4. Pour gelatin mixture over the cake, making sure to get it into all of the holes.
5. Chill in the refrigerator for at least 3 hours or overnight.
6. Top with your favorite whipped topping and serve!

Fun Tips:

- To easily remove cake from pan, use a knife to loosen the edges. Set bottom of the pan in warm water for 5 minutes. Cake should then come out of the pan easily.
- We like the vanilla and lime combination, but you can make this with any flavor combination! We have many flavors of cake mix and gelatin at Dollar Tree. You could try Confetti cake with raspberry gelatin for a festive kid's birthday or lemon with strawberry for an afternoon lunch.