

Orange Cream Poke Cake



Level: Easy

Prep Time: 30 minutes

Serves: about 24

Cooking & Chill Time: 3 hours 30 minutes

Cake Ingredients:

1 box white cake mix

(plus eggs, oil, and water needed as listed on the box)

1 tsp. freshly grated orange zest

1 (3 oz.) box orange flavored gelatin (JELL-O)

1 cup boiling water

$\frac{1}{2}$ cup cold water

Frosting Ingredients:

1 (3.4 oz.) box vanilla flavored instant pudding (JELL-O)

1 cup whole milk, cold

1 tsp. pure vanilla extract

1 tsp. pure orange extract

1 tsp. freshly grated orange zest

1 (8 oz.) container whipped topping (Cool Whip)

1 ripe navel orange; thinly sliced, peel and pith removed (optional)



For Cake: Mix cake ingredients according to the instructions on the box. Add 1 tsp. orange zest to the cake batter. Bake in a 9x13 pan following the instructions on the box regarding how to prepare pan, baking temperature, and baking time. Cool completely on a wire rack. With a chopstick, poke holes on the top of the entire cake, about an inch apart. Set cake aside. Place the orange gelatin in a medium sized heatproof bowl. Add the boiling water and mix until gelatin is completely dissolved. Next add the cold water and mix. Spoon the gelatin over the top of the cake, making sure to pour it in all the holes. Place the cake in the refrigerator to set while you mix the frosting.

For Frosting: In a large bowl, whisk the vanilla instant pudding and cold milk until thick (about 2 to 3 minutes). Add the extracts and orange zest. Mix to combine. With a silicone spatula, fold in the whipped topping until all are combined. Spread frosting evenly over cake and refrigerate for at least 3 hours before serving. Top with sliced navel oranges, if desired.