

JELLO POKE CAKE

Ingredients

- **1 (15.25 ounce) package yellow cake mix**
- **1 cup water**
- **3 large eggs**
- **1/3 cup vegetable oil**

For Jello

- **1/4 cup cold water**
- **1 (3 ounce) package strawberry-flavored gelatin mix (or other flavors)**
- **1 cup boiling water**

Topping

- **1 (8 ounce) container whipped topping**

Directions

- 1. Gather the ingredients, preheat the oven to 350° and grease a 9x13-inch baking pan.**
- 2. Combine cake mix, water, eggs, and oil in a large bowl; beat with an electric mixer on low speed until moistened. Increase speed to medium and beat for 2 minutes. Pour batter into the prepared baking pan.**
- 3. Bake in the preheated oven until a toothpick inserted into the center comes out – about 35 minutes**
- 4. Pour cold water into a bowl. Sprinkle gelatin mix on top. Let stand until softened, about 1 minute. Add boiling water and stir constantly until granules are completely dissolved.**

- 5. Poke holes all over the cake using the handle of a wooden spoon; pour gelatin mix into the holes. Refrigerate cake until gelatin is set – about 1 hour or up to 6 hours.**
- 6. Spread whipped topping over cake. You can top the cake with same fruit as the Jello flavor.**