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# RECIPE OF THE MONTH!

## Piña Colada Poke Cake



We had so much deliciousness at the Marsh's May BBQ, that I may have to change the Skidmarks into a Cook Book, with a few Corvette features! Debbie Hoodenpyle brought us this Summery, Hawaiian-y, cool and delectable cake.



### Ingredients:

- 1 box Butter Recipe Cake Mix
- Ingredients needed to make cake (softened butter, eggs, water)
- 1 (15 oz.) can Cream of Coconut (not coconut milk)
- 1 (14 oz.) can Sweetened Condensed Milk
- 1 (15.25 oz.) can Crushed Pineapple in juice
- 1 (8 oz.) tub Frozen Whipped Topping (COOL WHIP), thawed
- Sweetened Coconut Flakes, for topping

### Directions:

- Prepare and bake cake in a 9x13 pan according to package directions
- Drain crushed pineapple into a bowl. You'll need that juice for the cake.
- While your cake is baking, mix together the reserved pineapple juice, sweetened condensed milk and cream of coconut until smooth. This mix will be very thin.
- Immediately after removing your cake from the oven, use the end of a wooden spoon or a 2-pronged fork to poke holes all over the top of the cake. Pour the milk mixture over the top of the warm cake, making sure to get it down into the holes. The cake will appear very saturated, but that's okay and it will completely soak in after 20-30 minutes.
- Evenly spread the reserved crushed pineapple all over the top. Cover the cake with plastic wrap and refrigerate overnight.
- Spread the Cool Whip over the pineapple-covered cake. Sprinkle the coconut on the top.
- Keep cake covered in refrigerator for up to 3 days.

### Debbie's Notes:

- Debbie suggests using FROZEN coconut. Use 2 (6 oz.) packages. It is more moist and tender, and works well, since this is a refrigerated cake. I found Birds Eye coconut at Kroger's, by the frozen berries.
  - For extra color and the Pina Colada touch, place a maraschino cherry or a small pineapple wedge on top of each slice as you serve it.
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