

Independence Day Poke Cake

This easy but tasty dessert promises to please any holiday. By simply using different colored gelatin, you have a dessert for any potluck, party, or social.

Prep: 30 min. + 4 hrs. chilling • Bake: 30 min. + 20 min. cooling • Serves: 30

- 1 pkg. (16.5 oz.) white cake mix (plus package ingredients)**
- 2 (3 oz. ea.) pkg. flavored gelatin (see below)**
- 2 c. boiling water**
- 1 (8 oz.) container whipped topping**
- Fresh fruit (optional)**

Bake cake mix in two, greased and floured, 8 in. round cake baking pans according to package directions. Remove from oven and let cool 5 min. Prick cakes with a plastic fork every ½ in. Stir 1 package of gelatin with 1 c. of boiling water until dissolved; pour over one of the cakes. Stir the other package of gelatin with the last cup of boiling water until dissolved; pour over the other cake. Let cakes cool for 20 min. then refrigerate for 3-4 hrs. Remove cakes from pan. Spread a third of the whipped topping on top of one of the cakes. Lay the other cake on top. Spread the rest of the whipped topping on sides and top of cake. Garnish with fruit if desired. Store covered in the refrigerator.

For Other Holiday Versions See Below:

Valentine's Day—

- 1 pkg. (3 oz.) red raspberry gelatin
- 1 pkg. (3 oz.) strawberry gelatin

St. Patrick's Day—

- 2 pkg. (3 oz. ea.) lime gelatin

Easter—

- 1 pkg. (3 oz.) strawberry gelatin
- 1 pkg. (3 oz.) lime gelatin

Add 5-8 drops of yellow food coloring to cake batter before baking.

Fourth of July (pictured) —


- 1 pkg. (3 oz.) red raspberry gelatin
- 1 pkg. (3 oz.) blue raspberry gelatin

Halloween—

- 2 pkg. (3 oz. ea.) orange gelatin

Christmas—

- 1 pkg. (3 oz.) red raspberry gelatin
- 1 pkg. (3 oz.) lime gelatin

 Want to simplify the recipe? Bake cake mix in a greased and floured 9x13 according to package directions. Prick cakes with fork every ½ in. Stir 1 package of gelatin with 1 c. of boiling water until dissolved. Then pour in “stripes” lengthwise, leaving a “stripe” without gelatin between each “stripe.” Stir the other package of gelatin with the last cup of boiling water until dissolved. Then pour over cake, filling in the empty “stripes.” Refrigerate for 3-4 hrs. Spread whipped topping on top of cake.

Drawn from *Everything Sweet* © 2025 by Jason Schlichter

Everything Sweet is a 185-page cookbook filled with scrumptious dessert recipes for every occasion. Whether you're attending a party, social, potluck, or just craving something sweet, *Everything Sweet* will be your go-to for a beautiful and tasty dessert!

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