## **Patriotic Poke Cake**

Chef Kates - Aldi Test Kitchen www.aldi.com

## Servings: 12

topping, thawed

1 cup blueberries

1 box patriotic confetti cake mix

1 1/4 cups water
4 large egg whites
1/3 cup vegetable oil
1 box strawberry gelatin mix
1 cup boiling water
1/2 cup cold water
1 box instant vanilla
pudding mix
1/3 cup 2% milk
1 container whipped

1 cup strawberries, sliced

Preparation Time: 40 minutes Cook Time: 35 minutes

Preheat the oven to 350 degrees.

Prepare the confetti cake mix according to package instructions using a 13x9-inch pan. Let cool completely.

Let the cake cool completely. Then use a fork to pierce holes evenly across the surface of the cake.

In a bowl combine the strawberry gelatin and boiling water until dissolved. Add the cold water and mix. Pour the gelatin mixture evenly, covering the top of the cake.

Refrigerate for at least three hours before serving.

Combine the pudding mix and the milk in a large bowl. Fold in the whipped topping. Spread evenly over the top of the cake.

Garnish the cake with fresh berries. Enjoy immediately or refrigerate until ready to serve.

Per Serving (excluding unknown items): 92 Calories; 8g Fat (74.3% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 26mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.