

Red Velvet Poke Cake

Winn-Dixie Flavor Magazine

Servings: 10

*1 box (15 ounce) red velvet cake mix
water (as called for in cake mix
package)*

*oil (as called for in cake mix
package)*

*eggs (as called for in cake mix
package)*

*1 can (14 ounce) sweetened condensed
milk*

1 teaspoon peppermint extract

1 teaspoon vanilla extract

8 ounces cream cheese, softened

4 tablespoons unsalted butter, softened

2 1/2 cups confectioner's sugar

1/2 teaspoon salt

*peppermint candies or candy canes
(for garnish), crushed*

Preparation Time: 30 minutes

Cook Time: 30 minutes

Assemble and bake the cake in a 13x9-inch baking dish according to package instructions. Let cool for 15 minutes.

Using the tip of a chopstick or the end of a wooden spoon, poke the top of the cake all over at one-inch intervals, being careful not to poke all the way through to the bottom.

In a small bowl, whisk the condensed milk, peppermint and vanilla extracts. Pour and spread the mixture evenly over the cake using a spatula. Let the cake cool completely before applying the frosting.

In a medium bowl, beat the cream cheese and butter using an electric mixer on medium speed until combined. Gradually add the sugar and salt. Beat on high until smooth and fluffy.

Spread the frosting evenly over the cake. Sprinkle with crushed peppermint candies just before serving.

Per Serving (excluding unknown items): 336 Calories; 15g Fat (39.9% calories from fat); 4g Protein; 47g Carbohydrate; 0g Dietary Fiber; 48mg Cholesterol; 213mg Sodium. Exchanges: 0 Lean Meat; 3 Fat; 3 Other Carbohydrates.