

Halloween Poke Cake



What You Need

1 pkg. (2-layer size) white cake mix
1 cup boiling water
1pkg. (3 oz.) JELL-O Orange Flavor Gelatin
½ cup cold water
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
½ tsp. yellow food coloring
¼ tsp. red food coloring
Halloween sprinkles

Make It

PREPARE cake batter and bake in 13x9-inch pan as directed on package. Cool cake in pan 15 min. Pierce cake with large fork at 1/2-inch intervals.

ADD boiling water to gelatin mix in small bowl; stir 2 min. until completely dissolved. Stir in cold water; pour over cake. Refrigerate 3 hours.

TINT COOL WHIP with food colorings; spread onto cake. Refrigerate 1 hour. Decorate with sprinkles just before serving.

Kraft Kitchens Tips

How to Thaw COOL WHIP

Place unopened 8-oz. tub of whipped topping in refrigerator for 4 hours. Do not thaw in microwave.

Substitute

Prepare using COOL WHIP LITE Whipped Topping.

Substitute

If orange food coloring is available, use that instead of the yellow and red food colorings. Add enough drops of food coloring until frosting is of desired shade.