Piña Colada Poke Cake

written by The Recipe Exchange | September 6, 2015

Ingredients

For the Cake:
1 box butter cake mix, plus ingredients to make cake
1 14-ounce can sweetened condensed milk
1 15-ounce can cream of coconut (NOT coconut milk) — this can usually be found in the drinks/mixers aisle of your local grocery store
1 can crushed pineapple, drained and juice reserved

For the Topping:
2 cups heavy whipping cream
2 to 4 tablespoons powdered sugar (sweeten to your preference)
1 teaspoon coconut extract
shredded coconut and maraschino cherries, to garnish if desired

Directions

Prepare and bake cake in a 9×13 pan according to package directions. While your cake is baking, mix together the reserved pineapple juice, sweetened condensed milk and cream of coconut until smooth.

Immediately after removing your cake from the oven, use the end of a wooden spoon 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. Evenly spread the reserved crushed pineapple all over the top. Cover the cake with plastic wrap and refrigerate overnight.

To make the topping:

Beat cream vigorously by hand with a whisk or using the whisk attachment of a stand mixer. When the cream starts to thicken, add in the powdered sugar and coconut extract. Continue beating until soft peaks form. You may also use Cool Whip if you wish. Garnish cake with shredded coconut and maraschino cherries.

Keep cake covered in refrigerator for up to 3 days.