

# EASY EASTER FUNFETTI POKE CAKE

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Life &  
Sprinkles  
BY TARYN CAMP

Poke cakes are SO underrated! They have the best flavor and texture and the light whipped cream topping is the perfect addition. Add your favorite toppings and make it a show stopper!!!

## INGREDIENTS

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- 1 box of Funfetti cake mix + the ingredients listed on the box.
- 1 can sweetened condensed milk
- 1 1/4 c heavy cream
- 1/2 c powdered sugar
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- Assorted fruit- I used sliced strawberries and blueberries
- Easter sprinkles
- Edible Easter characters

## DIRECTIONS

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1. Make a Funfetti cake in a 9 x 13 pan and bake it as directed.
2. While the cake is warm, poke holes in it (I used a straw) and drizzle it with a can of sweetened condensed milk. Be sure to spread the milk over all of the holes. Cover and set aside.
3. In a mixing bowl, beat the heavy cream until bubbles form. Add in the powdered sugar and extracts and beat until stiff peaks form.
4. After it has cooled completely, top it with the almond whipped cream.
5. Add anything else you like- I used berries, sprinkles, and edible easter characters.