



Black Forest Poke Cake Delight

My First Bite of Magic

Dark chocolate cake. Sweet cherry filling. I remember my first slice. It was at a summer potluck. The rich fudge seeped into every bite. **Ever wondered how to make classic cake easy?** This recipe is your answer. It feels like a fancy dessert. But it is so simple to create. Your family will beg for seconds.

A Happy Kitchen Mistake

My first try had a small mess. I poked the holes too deep. The fudge pooled at the bottom. It still tasted amazing though. **That is the beauty of home baking.** It does not need to be perfect. The love you put in is what counts. That is what makes food special.

Why The Flavors Work

This cake is a texture dream. You get soft cake and creamy topping. The fudge and cherries are a perfect pair. The chocolate chips add a fun crunch. **Which flavor combo surprises you most?** Tell me in the comments below.

A Slice of History

This cake is based on a German classic. The Black Forest cake comes from the Black Forest region. It became famous in the 1900s. *Did you know the original uses kirschwasser?* That is a cherry brandy. Our version is family-friendly and just as good. What is your favorite classic dessert? Share your stories with me.



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Ingredients:

Ingredient	Amount	Notes
Devils food cake mix	15.25 ounces	
Eggs	4	
Vegetable oil	1/2 cup	
Buttermilk	1 cup	
Vanilla extract	1 teaspoon	
Fudge topping	12.8 ounces	
Whipped topping	8 ounces	
Cherry pie filling	2 (21 ounce) cans	
Mini chocolate chips	1/4 cup	

How to Make Your Black Forest Poke Cake

Step 1 Preheat your oven to 350°F. Grease a 9×13 baking dish well. This stops the cake from sticking later.

Step 2 Mix the cake mix, eggs, oil, buttermilk, and vanilla. Use an electric mixer for a smooth batter. This makes the cake very tender.

See also Chocolate Depression Mayonnaise Cake

Step 3 Pour the batter into your prepared pan. Tap the pan gently on the counter. This settles the batter for even baking.

Step 4 Bake for 25 minutes. Check it with a toothpick for doneness. The toothpick should come out clean.

Step 5 Poke holes all over the warm cake. Use the end of a wooden spoon. (A hard-learned tip: poke more holes than you think you need!).

Step 6 Warm the fudge topping in the microwave. Heat it until it is easy to pour. This makes spreading simple.

Step 7 Pour the warm fudge over the cake. Spread it to fill all the holes.

The cake will soak it up.

Step 8 Let the cake cool completely in the fridge. This sets the fudge inside. It makes the next steps easier.

Step 9 Spread the whipped topping over the cooled cake. Be gentle so you don't pull up crumbs.

Step 10 Spoon the cherry pie filling over the top. Spread it out to cover the cake. Then sprinkle on the mini chocolate chips.

Step 11 Chill the cake again until you are ready to serve. This makes it firm and easier to cut.

What is the best tool for poking holes in the cake? Share below!

Cook Time: 25 mins

Total Time: 40 mins plus chilling

Yield: 12 servings

Category: Dessert, Cake

Three Fun Twists on the Classic

This cake is a wonderful blank canvas. You can change it up for any season or taste. Try one of these fun ideas for your next bake.

Peanut Butter Cup Use a chocolate cake mix. Poke holes and fill with hot fudge. Top with peanut butter cups.

Summer Berry Use a vanilla cake mix. Fill holes with sweetened condensed milk. Top with fresh berries.

See also Easy Homemade PayDay Candy Bars

German Chocolate Use a German chocolate cake mix. Fill holes with caramel sauce. Top with coconut and pecans.

Which twist sounds the most delicious to you? Vote in the comments!

Serving Your Sweet Masterpiece

This cake is rich and needs little else. A dollop of extra whipped cream

looks pretty. A fresh mint leaf adds a nice color pop. For drinks, try a cold glass of milk. It cuts the sweetness perfectly. For a grown-up treat, a cup of coffee or a dark beer works.
Which would you choose tonight, milk or coffee?



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Keeping It Fresh

This cake keeps best in the fridge. Cover it well for up to four days. For longer storage, freeze slices on a tray first. Then wrap them tightly in plastic. Thaw in the fridge overnight. I once sent a slice home with my neighbor. She said it was perfect the next day.

Quick Fixes

Is your cake too dry? Poke more holes next time. This lets more fudge soak in. Topping sliding off? Make sure the cake is completely cool first. Cherries sinking? Try a thicker whipped topping. A stable base stops everything from sinking. Why does this matter? A few small steps make a huge difference.

Your Questions, Answered

Can I make this gluten-free? Yes! Just use a gluten-free devil's food cake mix. Check all other labels too.

How far ahead can I make it? You can assemble it two days ahead. It actually gets better as it chills.

What can I use instead of buttermilk? Mix one cup milk with one tablespoon lemon juice. Let it sit for five minutes.

Can I double this recipe? I do not recommend it. The cake may not bake evenly. Make two separate cakes instead.

Any nut-free options? The recipe is naturally nut-free. Always check your cake mix label to be safe. What other swaps have you tried?

See also Fruity Pebbles Treats Fast Fun No-Bake Dessert

Share the Sweetness

I hope this cake brings joy to your table. It is a crowd-pleaser for sure. Did your family love it? I would love to see your creation. **Tag Savory Discovery on Pinterest with your photos!** Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses:[Dessert](#)

Difficulty: **Beginner**

Prep time: **10 minutes**



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Cook time: **25 minutes**

Rest time: **5 minutes**

Total time: **40 minutes**

Servings: **12 servings**

Best Season:**Summer**

Description

If you love Black Forest cake but don't feel like fussing with layers, this

Black Forest Poke Cake is about to be your new best friend!

Ingredients

==== Cake: ===

- 15.25 ounces Devils food cake mix
- 4 eggs
- 1/2 cup vegetable oil
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 12.8 ounces fudge topping

==== Topping: ===

- 8 ounces whipped topping
- 2 21- ounce cans cherry pie filling*
- 1/4 cup mini chocolate chips

Instructions

1. Preheat the oven to 350°F and coat a 9×13 baking dish with cooking spray or vegetable shortening. Set aside.
2. In a large bowl using an electric hand mixer or stand mixer using a paddle attachment, blend together the Devils food cake mix, eggs, vegetable oil, buttermilk and vanilla extract until smooth.
3. Pour the cake batter into the prepared cake pan. Tap to settle the pan.
4. Bake for 25 minutes or until it passes the toothpick test.
5. Remove and using a wooden skewer, end of a wooden spoon or

another device to poke holes, poke generously.

6. Heat the fudge topping in the microwave for 45 seconds or until pourable.
7. Pour onto the warm cake and spread evenly. Tap to fill in the holes.
8. Place the cake into the fridge until cooled.
9. When cooled, spread the whipped topping over cake.
10. Spoon the cherry pie filling over the whipped topping. Sprinkle with the mini chocolate chips.
11. Cover and chill until ready to cut and serve.
12. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Notes

*Using two cans of cherry pie filling provides a generous topping. You can use one can for a lighter layer.

Keywords:Black Forest, Cake, Poke Cake, Chocolate, Cherry, Dessert