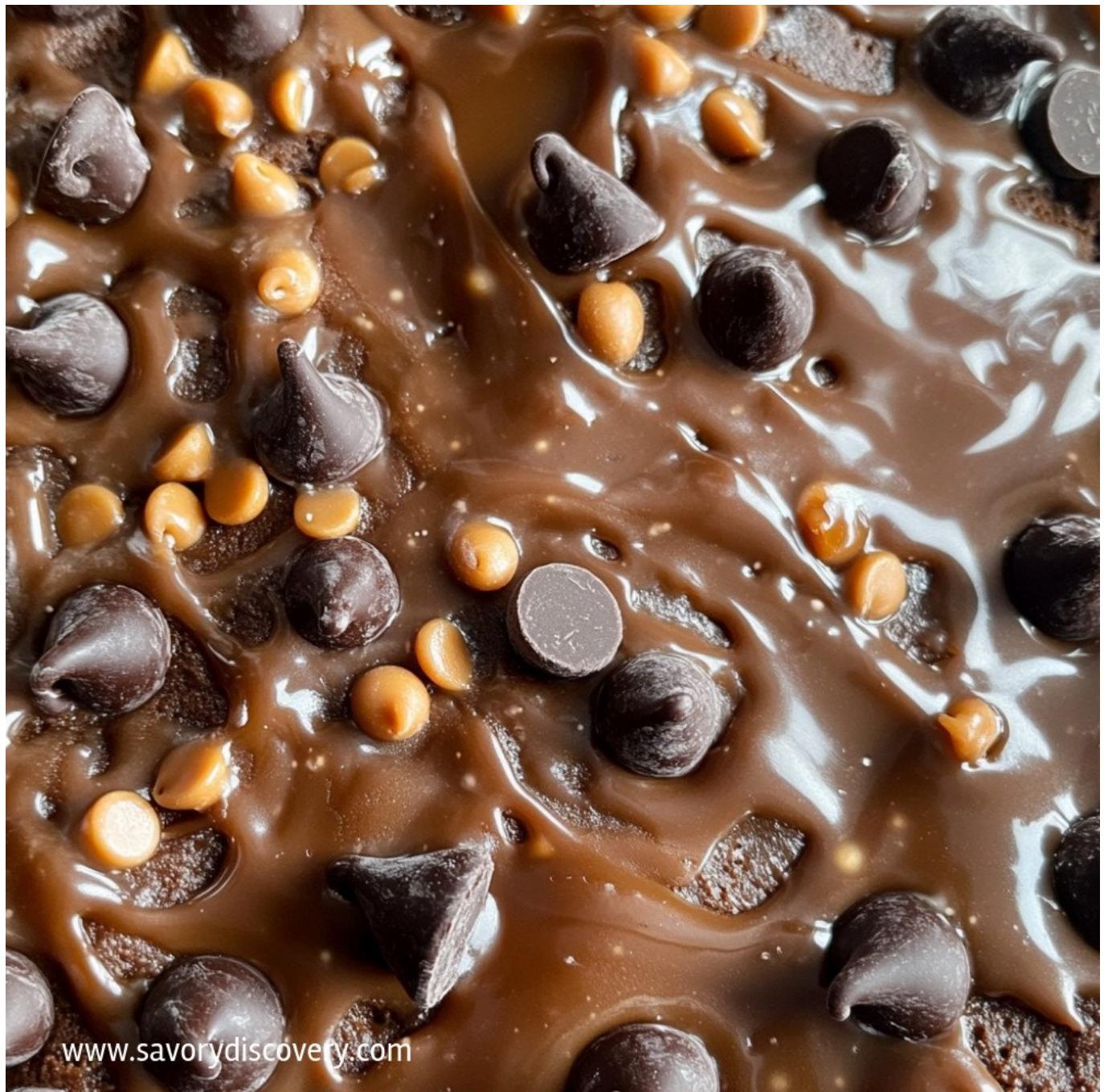




Chocolate Caramel Poke Cake



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Introduction

If you're looking to satisfy your sweet tooth, this Chocolate Caramel Poke Cake is the perfect indulgence. This decadent dessert combines rich chocolate cake, a luscious caramel sauce, and a velvety whipped topping, making it an appealing choice for any celebration or just a cozy night in. Not only is it super easy to make, but it also looks stunning when served, making it ideal for parties or gatherings.

Detailed Ingredients with measures

Chocolate Cake Mix - 1 box (15.25 oz)

Eggs - 3 large

Water - 1 cup

Oil - 1/2 cup

Sweetened Condensed Milk - 1 can (14 oz)

Caramel Sauce - 1 cup (plus more for drizzling)

Cool Whip - 1 container (8 oz)

Chocolate Chips - 1/2 cup (optional, for topping)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 12 servings

This Chocolate Caramel Poke Cake is sure to impress with its combination of flavors and textures. Perfectly dreamy and rich, it's a dessert that everyone will love. Enjoy every bite of this scrumptious treat!



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Detailed Directions and Instructions

Step 1: Prepare the Cake

Preheat the oven to 350°F (175°C). Grease and flour a 9×13 inch baking pan. Prepare the cake mix according to the package instructions and pour the batter into the prepared pan. Bake for the time specified on the package.

Step 2: Poke the Cake

Once baked, remove the cake from the oven and let it cool for about 10 minutes. Using the handle of a wooden spoon or a skewer, poke holes all over the top of the cake.

See also [Banana Caramel Peanut Butter Cheesecake](#)

Step 3: Add the Caramel

Pour the caramel sauce over the top of the cake, ensuring it seeps into the holes. Allow the cake to cool completely before proceeding to the next step.

Step 4: Whip the Topping

In a mixing bowl, combine the heavy cream and powdered sugar. Whip until stiff peaks form.

Step 5: Assemble the Cake

Spread the whipped cream over the top of the cooled cake, covering it evenly.

Step 6: Garnish the Cake

Drizzle additional caramel sauce over the whipped cream and sprinkle chocolate chips or shavings on top for decoration.

Step 7: Chill the Cake

Refrigerate the cake for at least one hour before serving to let the flavors meld together.

Notes

Note 1:

For a richer flavor, consider using homemade caramel sauce instead of store-bought.

Note 2:

The cake can be made a day in advance and stored in the refrigerator.

Note 3:

Feel free to use different flavors of cake mix to customize the recipe to your liking, such as chocolate or vanilla.

Note 4:

When serving, keep in mind that the cake is best enjoyed chilled for optimal texture and flavor.



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Cook techniques

Baking the Cake

Baking a poke cake involves preparing the cake mix according to the package instructions and baking it in a greased pan. Make sure to monitor the baking time to avoid overcooking.

Poking Holes

After the cake has cooled, use the handle of a wooden spoon or a similar tool to poke holes all over the surface of the cake. This allows the caramel to seep into the cake for added flavor.

See also [Classic Sloppy Joe Sandwiches](#)

Add the Caramel

Pour the caramel sauce over the cake, ensuring it seeps into the holes. This step enhances the sweetness and moisture of the cake.

Topping the Cake

Once the caramel layer has been added, top the cake with whipped topping or frosting. You can also sprinkle additional toppings like chocolate chips for extra texture and flavor.

FAQ

Can I use homemade caramel instead of store-bought?

Yes, homemade caramel can be used for a richer flavor, but make sure it has a pourable consistency.

What type of cake mix works best?

Chocolate cake mix is recommended for this recipe, but you can experiment with other flavors if desired.

How should I store the leftover poke cake?

Store any leftovers in an airtight container in the refrigerator for up to 4 days.

Can I make this cake ahead of time?

Yes, you can bake the cake ahead of time and add the caramel and toppings just before serving for the best texture.

What can I substitute for whipped topping?

You can use whipped cream or cream cheese frosting as an alternative to whipped topping.



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Conclusion

This Chocolate Caramel Poke Cake is a delightful treat that perfectly balances rich chocolate flavor with the indulgence of caramel. Its moist texture and fun, poke cake style make it an excellent choice for gatherings or a sweet surprise for any occasion. Whether enjoyed on its own or paired with a scoop of ice cream, this dessert is sure to satisfy any sweet tooth.

More recipes suggestions and combination

Chocolate Peanut Butter Poke Cake

Combine the rich chocolate cake with creamy peanut butter topping for a decadent twist.

See also [Strawberry Lemon Blondies](#)

Vanilla Poke Cake with Fresh Berries

Use a light vanilla cake and fill it with a berry sauce, topping it off with whipped cream for a refreshing dessert.

Red Velvet Poke Cake

Opt for a classic red velvet cake and poke it with cream cheese filling for a festive treat.

Pumpkin Spice Poke Cake

Incorporate pumpkin puree and spices for a seasonal take, perfect for fall gatherings.

Chocolate Mint Poke Cake

Add a minty layer to the chocolate cake, topped with whipped cream and crushed mint candies for a cool flavor combination.



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