



Irish Cream Poke Cake Recipe

A Cake Full of Holes

I know it sounds funny. Why would you poke holes in a perfectly good cake? I thought the same thing the first time I saw it. But trust me, it is the best part. Those little holes are like tiny tunnels for the yummy pudding to dive into.

Every bite becomes super moist and full of flavor. It is like a sweet surprise waiting for you. Do you like cakes that are extra soft and creamy?

The Magic of Irish Cream

This recipe uses Irish cream creamer. It is not the grown-up drink. It is the coffee creamer you find in the store. It gives the cake a cozy, warm

taste. It reminds me of sweet milk with a hint of vanilla.

My grandson calls it the happy cake. He always asks for a big slice. The smell in your kitchen will be amazing. Fun fact: The first Irish cream was invented in the 1970s. It became popular very fast!

Let the Pudding Swim In

This is my favorite step. You mix the pudding with milk and creamer. Then you pour it over the warm cake. You have to watch it disappear into all those holes. It is like a magic trick.

I still laugh at the time I made this for a friend. She saw the holes and was so worried. Then she took a bite and her eyes got wide. She said it was the best cake she ever had. This matters because it shows how small changes make big differences.

A Cloud of Frosting

The frosting is not like regular buttercream. It is light and fluffy. You mix marshmallow fluff with whipped topping. It feels like you are spreading a sweet cloud on top of the cake.

It is not too heavy, which is perfect. The cake is already so rich. The mini chocolate chips on top give a little crunch. What is your favorite kind of frosting?

Why This Cake Brings Joy

This cake is more than just a dessert. It is a reason to bring people together. Sharing food you made with love is a special feeling. It creates happy memories around the table.

That is why this matters. Cooking is not just about following steps. It is about making something that makes people smile. Have you ever made a dessert that made everyone happy?

Your Turn to Bake

This cake is easier than it looks. The hardest part is waiting for it to chill. I know, waiting is tough when something smells so good. But it is worth it, I promise.

So, gather your ingredients. Put on your apron. Let me know if you try it. I would love to hear your story. What is the first cake you ever learned to bake?



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Ingredients:

Ingredient	Amount	Notes
devils food cake mix	1 box	
large eggs	4	room temperature
vegetable oil	1/2 cup	
Irish Cream or Sweet Cream Creamer	1 cup	For the cake
vanilla extract	1 teaspoon	For the cake
instant French vanilla pudding	3.4 ounces	For the filling
skim milk	1 cup	For the filling
Irish Cream or Sweet Cream Creamer	1 cup	For the filling
marshmallow fluff	1/2 cup	For the frosting
powdered sugar	1/2 cup	For the frosting
vanilla extract	1/2 teaspoon	For the frosting
whipped topping	8 ounces tub thawed, for the frosting	
Additional whipped topping		For garnish
Mini chocolate chips		For garnish

My Cozy Irish Cream Poke Cake

Hello, my dear! Come sit with me for a moment. I want to tell you about my favorite poke cake. It is so rich and moist. Every bite feels like a warm hug. I first made it for my book club years ago. They still ask me to bring it every time.

See also - Wedding Gift Spaghetti Sauce Recipe

This cake is a fun little project. You get to poke holes all over the warm cake. It feels a bit silly, I know. But that is how the creamy pudding gets inside. The final touch is a fluffy, sweet frosting. It all comes together so magically.

Let us get our bowls ready. I will walk you through it, step-by-step. Do not worry about making a mess. My kitchen is always a happy mess when I bake. That is how you know something good is happening.

Step 1: First, warm up your oven to 350°F. Grease your trusty 9×13 pan well. Now, mix the cake mix, eggs, oil, creamer, and vanilla in a big bowl. Mix it until it is nice and smooth. I love watching the ingredients become one.

Step 2: Pour that lovely dark batter into your pan. Spread it to the corners. Now, pop it in the oven for about 25 minutes. Your kitchen will smell amazing. The cake is done when a toothpick comes out clean.

Step 3: Let the cake cool for 15 minutes. Then, take a skewer or fork. Poke holes all over the cake, about a half-inch apart. Do not be shy! Poke right to the bottom. (A hard-learned tip: do this while the cake is still a bit warm. It soaks up the pudding much better!).

Step 4: In a medium bowl, whisk the pudding mix, milk, and creamer. Whisk for two whole minutes. It will start to get a little thick. But it should not be fully set. We want it pourable.

Step 5: Slowly pour the pudding over the cake. Try to get it into all those little holes. I sometimes gently pull the cake away from the pan edges. This lets the pudding run down the sides, too. It makes every slice extra creamy.

Step 6: Cover the pan and put it in the fridge. Let it chill for at least an hour. This waiting is the hardest part, I think. But it is so worth it. The

pudding sets inside the cake.

Step 7: For the frosting, mix the marshmallow fluff, powdered sugar, and vanilla. Then, gently fold in the whipped topping. Be gentle so it stays fluffy. Now, spread it all over the chilled cake.

Step 8: Sprinkle mini chocolate chips on top if you like. I always do! It adds a little crunch. Then cover it and put it back in the fridge until you are ready to serve. **What's your favorite cake topping? Share below!**

See also Taco Lasagna

Cook Time: 25 mins

Total Time: 1 hour 30 minutes (plus chilling)

Yield: 12 servings

Category: Dessert, Cake

Let's Get Creative With Your Cake!

This recipe is like a good friend. It is happy to change things up. You can make it new every time. Here are a few fun twists I have tried over the years.

Cookie Dough Delight: Use a yellow cake mix instead. Fill the holes with a vanilla pudding mixed with crushed chocolate chip cookies. It tastes like cookie dough!

Mocha Madness: Add two tablespoons of instant coffee to the chocolate cake batter. Use a mocha creamer for the pudding. Perfect for coffee lovers.

Peppermint Patty: Use a mint chocolate creamer in the cake and pudding. Top the frosting with crushed candy canes. It is so festive for

the holidays.

Which one would you try first? Comment below!

Serving Your Masterpiece

This cake is a star all on its own. But I love making it feel extra special. A little garnish makes everyone feel celebrated. It is all about the love you put in.

For serving, I like a dollop of extra whipped topping. A few fresh raspberries look beautiful with the chocolate. You could also add chocolate shavings. It is so elegant.

For drinks, a hot cup of coffee is my go-to. The flavors just sing together. For a non-alcoholic treat, a cold glass of milk is perfect. It cuts the richness so nicely. **Which would you choose tonight?**



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Keeping Your Poke Cake Fresh

This cake loves the cold. Always keep it covered in your fridge. It will stay fresh for about three days.

You can also freeze it for later. Wrap the whole cake tightly. I once forgot a slice on the counter. It was a sad, soggy mess the next day.

This is why storing food right matters. It keeps your treats tasting wonderful. You can make a cake for today and one for next week.

Batch cooking saves you time. You will have a dessert ready for surprise guests. It makes your kitchen life much easier.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Cake Troubles

Sometimes the cake can stick to the pan. Always spray your pan well with oil. I remember when my first cake broke in half.

Another issue is the pudding not setting. Make sure you whisk it for the full two minutes. This step gives the cake its creamy magic.

Why does this matter? Getting it right builds your confidence. You will feel like a real kitchen star. The flavor is also much better.

The frosting might be too runny. Your whipped topping must be completely thawed. A cold bowl helps it stay fluffy.

Knowing these fixes makes baking fun. Your cake will turn out perfect

every time. **Which of these problems have you run into before?**

Your Poke Cake Questions Answered

Q: Can I make this cake gluten-free? A: Yes, just use a gluten-free devil's food cake mix. It works just as well.

See also Snickers Apple Fluff Dessert Salad

Q: How far ahead can I make it? A: You can make it a full day before. The flavors get even better overnight.

Q: What can I use instead of Irish cream? A: Sweet cream coffee creamer is a great swap. It gives the same rich taste.

Q: Can I make a smaller cake? A: You can easily cut the recipe in half. Use a 9×9 inch pan instead.

Q: Are the chocolate chips needed? A: No, they are just for fun. The cake is delicious with or without them. **Which tip will you try first?**

A Little Note From My Kitchen to Yours

I hope you love making this cake. It always brings a smile to my table. Baking should be a joyful adventure.

Fun fact: The “poke” in poke cake lets the sweet filling soak into every single bite. I would love to see your creation.

Have you tried this recipe? Tag us on Pinterest! Share a photo of your beautiful cake. It makes this old grandma very happy.

Happy cooking! —Elowen Thorn.

Savorydiscovery.com

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Irish Cream Poke Cake Recipe

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses: [Dessert](#)



Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **25 minutes**

Rest time:

Total time: **40 minutes**

Servings: **12 servings**

Calories: **380 kcal**

Best Season:**Summer**

Description

Fruity pebble treats mix gooey marshmallows with crunchy cereal for a

fast and fun no-bake dessert. Kids and adults both love these bright and crispy bars.

Ingredients

==== Cake: ===

- 1 devils food cake mix
- 4 large eggs (, room temperature)
- ½ cup vegetable oil
- 1 cup Irish Cream or Sweet Cream Creamer
- 1 teaspoon vanilla extract

==== Pudding Filling: ===

- 3.4 ounces instant French vanilla pudding
- 1 cup skim milk
- 1 cup Irish Cream or Sweet Cream Creamer

==== Frosting: ===

- 1/2 cup marshmallow fluff
- ½ cup powdered sugar
- 1/2 teaspoon vanilla extract
- 8 ounces tub whipped topping (, thawed)

==== Toppings: ===

- Additional whipped topping
- Mini chocolate chips

Instructions

==== Poke Cake: ===

1. Preheat the oven to 350°F and coat a 13×9 baking dish with cooking spray.
2. In a large mixing bowl or bowl of a stand mixer, combine the cake mix, eggs, Irish cream or creamer, vegetable oil and vanilla extract until smooth.
3. Spread the cake batter evenly into the prepared baking dish. Bake for about 25 minutes or until a toothpick inserted in the center comes out clean.
4. Remove from the oven and let cool for 15 minutes.
5. Using a wooden skewer or large fork, poke holes into cake about every 1/2 inch.
6. In a medium mixing bowl, combine the pudding mix with the skim milk and Irish cream/creamer, whisk for 2 minutes or until it starts to provide a little tension, but is not fully set.
7. Carefully pour the pudding over the cake making sure it can get into all the holes, tapping down to get it in. Sometimes I also pull the sides away from the pan to allow pudding down the sides.
8. Cover and place in refrigerator at least 1 hour to set.

==== Frosting: ===

9. In a mixing bowl, combine the fluff, powdered sugar and vanilla extract. Fold in the whipped topping.
10. Frost over the top of the cake, starting in the center and working your way out.
11. Top with mini chocolate chips, if desired.
12. Cover and store in refrigerator until ready to serve.
13. If you've tried this recipe, come back and let us know how it was in

the comments or star ratings.

Notes

For best results, ensure the cake is completely cool before poking holes and adding the pudding filling.

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