



[Strawberry Jello Poke Cake](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 Minutes

Cook Time: 35 Minutes

Total Time: 1 Hour 20 Minutes

Servings: 20

Strawberry Jello Poke Cake Ingredients:

- 1 cup All-purpose Flour
- 1½ cup Cake Flour
- 2½ tsp Baking Powder
- ½ tsp Salt
- 1½ cup Granulated Sugar
- 1 cup Butter (softened)
- 2 tsp [Vanilla](#)
- 3 large Eggs
- 1¼ cup Whole Milk
- 6 Strawberries (for garnish)
- 3 oz Blue Jello (small box)
- 1¼ cups Water, divided

Strawberry Jello Poke Cake Directions:

- Preheat oven to 350°.
- Grease and flour a 13"x9" pan. Set aside.
- Sift all-purpose flour and cake flour into a large bowl.
- Add the baking powder and salt to flours, stir and set aside.

- Using a stand (or hand) mixer, combine granulated sugar and softened butter until smooth.
- Add vanilla.
- Add eggs one at a time until combine.
- Add half of the flour mixture, combine.
- Add one cup of milk; mix well.
- Add in remaining flour, combine.
- Add remaining ¼ cup of milk. Mix until well combines.
- Pour batter into prepared cake pan.
- Place cake batter into preheated 350° oven for 35-40 minutes or until an inserted toothpick comes out clean. The top should be golden brown.
- Remove cake from oven and place on a rack or on the top of oven (do not remove from pan).
- Bring one cup of water to a boil. Once the water comes to a boil, add the small box of blue jello. Stir it until everything has dissolved. Then turn off burner and add in your ¼ cup of cold water. Stir; remove from burner and set aside.
- Poke your cake. I used a kabob skewer. You can use the back of a wood spoon too. Once you are happy with your pokes, pour the jello mixture over the top of the cake.
- Place the poke cake into the fridge to chill for about 30 minutes.
- While the cake is chilling, whip up some buttercream frosting. This [best ever buttercream frosting recipe](#) was used to frost this cake!
- Once cake is cooled, frost with buttercream frosting.
- Slice your hulled strawberries into thin slices and place them on the frosted cake. Arrange to look like a flower. Dot with a piece of strawberry to form the center of the strawberry flower.