

A Recipe From **tikkido**

## Piña Colada Poke Cake

<https://tikkido.com/blog/pina-colada-cake>

### Ingredients:

- One Box Yellow Cake Mix
- 1 small box vanilla pudding mix
- 4 eggs
- 1 cup coconut milk, divided
- 1/2 cup spiced rum (or water and 1 teaspoon rum flavoring, optional)
- 1 can of crushed pineapple, drained (reserve the juice)
- 1 cup shredded coconut (optional)
- Cool Whip or whipped cream to top the cake

### Instructions:

1. Combine cake mix, pudding mix, rum, 1/2 cup of the coconut milk, eggs, pineapple, and coconut (if desired) and beat until well combined into a cake batter.
2. Pour the batter into a 9x13 cake pan and bake at 350 degrees Fahrenheit for 55 minutes to an hour, until a test skewer comes out clean.
3. After baked, let cook slightly for about 10 minutes before proceeding to the next step.
4. Take remaining 1/2 cup of coconut milk, add about 2 Tablespoons of the saved pineapple juice from draining the pineapple (totally optional, but tasty), and whisk together. Use a skewer to poke holes all over the cake. Pour the liquid mixture over the cake and allow the coconut milk mixture to soak into the cake.
5. Chill in the refrigerator.
6. Once the cake has completely cooled, top with stabilized whipped cream or Cool Whip.
7. Serve chilled.

