

# ☆ Pineapple Poke Cake

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**Prep:** 20m   **Cook:** 30m   **Total:** 5h20m

Yield: 15



## Ingredients

- 15.25 ounces yellow cake mix ((your favorite brand))
- 20 ounces crushed pineapple in 100% juice,
- ½ cup salted sweet cream butter, (melted and cooled)
- 3 large eggs, (room temperature)
- 6.8 ounces instant vanilla pudding mix
- 3 cups cold whole milk
- 8 ounces whipped topping, (thawed)

## Instructions

1. Preheat the oven to 350°F. Generously spray a 9x13 baking dish with baker's spray (Baker's Joy or a generic version). Set it aside.
2. Add the cake mix, 1 cup of the reserved pineapple juice, ⅔ cup of the crushed pineapple, melted butter, and eggs to a medium-sized mixing bowl. Use a handheld mixer on medium speed to mix together the cake batter until smooth. Pour into the prepared baking dish and bake for 28 to 30 minutes or until a toothpick inserted comes out clean. Allow the cake to cool completely.
3. Once the cake is completely cool, use the rounded handle of a wooden spoon to poke holes in the cake about 1 inch apart.
4. Add the pudding mix and the cold milk to a medium-sized mixing bowl. Use the handheld mixer on low speed to combine the milk and pudding. Mix just until combined. Pour the pudding into the holes in the cake and then spread the remaining pudding over the top of the cake.
5. Add the remaining crushed pineapple to the thawed whipped topping. Stir to combine.
6. Use an offset spatula or silicone spatula to spread the pineapple whipped topping over the pudding layer. Cover and chill in the refrigerator for 4 hours to overnight. Just before serving, slice the cake into 3 slices x 5 slices giving 15 slices.