
Halloween Poke Cake

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 12



1 package Duncan Hines fudge marble cake mix
16 ounces Duncan Hines Classic chocolate frosting
2 3 ounce packages Jello orange gelatin
1 cup boiling water
1/2 cup cold water
12 candy pumpkins

Prepare and bake Duncan Hines cake according to package directions, using a greased 13-inch x 9-inch baking pan. Cool on a wire rack for 1 hour.

In a small bowl, dissolve gelatin in boiling water; stir in cold water. With the back of a wooden spoon, poke holes in cake about 2 inches apart. Slowly pour gelatin over cake.

Refrigerate for 2-3 hours.

Spread Duncan Hines frosting over cake; top with candy pumpkins.

Cover and refrigerate until serving.

Desserts

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: .

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