

Raspberry Almond Poke Cake

Yield: 9x13 cake

Ingredients

Cake

15.25 oz box white cake mix (plus ingredients on box)

4 tsp almond extract

14 oz can sweetened condensed milk

6 oz raspberries

2 tbsp sugar

1 tbsp water

Whipped Topping

1 1/2 cups heavy whipping cream

3/4 cup powdered sugar

1 tsp almond extract

raspberries

almond slivers

See a Dairy-Free Penne Vodka Recipe

Instructions

1. Preheat oven to 350 degrees. Grease a 9x13 cake pan.
2. Add dry cake mix, cake mix ingredients and almond extract to a mixer bowl and mix according to box instructions.
3. Pour batter into cake pan and bake for 20-25 minutes, or until a toothpick comes out with a few crumbs.
4. Once cake comes out of the oven, poke holes in the warm cake with the end of a wooden spoon or something similar.
5. Pour can of sweetened condensed milk over the cake and allow to soak into the holes.
6. Place raspberries, sugar and water into a food processor and puree until smooth.
7. Pour pureed raspberries over the cake and allow to soak into the holes.
8. Place cake in refrigerator for 2-3 hours while it cools and soaks up mixture.
9. To make the whipped topping, whip heavy cream until it begins to thicken.
10. Add powdered sugar and almond extract and whip until stiff peaks form.
11. Spread whipped topping onto completely cooled cake. Topped with raspberries and almond slivers.
12. Refrigerate cake until ready to serve.

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