



# Red, White and Blue Fourth of July Poke Cake



Prep  
**30 MIN**

Total  
**4 HR 25 MIN**

Servings  
**16**

## Ingredients

- 1 box Betty Crocker™ Super Moist™ White Cake Mix
- Water, vegetable oil and whole eggs called for on cake mix box
- 1 box (4-serving size) Jell-O™ strawberry-flavored gelatin
- 1 cup boiling water
- 1/2 cup cold water
- 1 box (4-serving size) Jell-O™ white chocolate-flavor instant pudding & pie filling mix
- 1/2 cup cold milk
- 1 container (8 oz) Cool Whip frozen whipped topping, thawed
- 1 cup sliced fresh strawberries
- 1/2 cup fresh blueberries

## Steps

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake mix as directed on box for 13x9-inch pan. Cool in pan on cooling rack 20 minutes.
- 2 With tines of fork, poke holes almost to bottom of warm cake about every 1/2 inch. In medium bowl, stir gelatin and boiling water until dissolved. Stir in cold water. Carefully pour mixture evenly over top of cake. Refrigerate, loosely covered, at least 3 hours but no longer than 12 hours until serving time.
- 3 In large bowl, beat pudding mix and milk with whisk until blended and smooth. Gently stir in whipped topping. Drop by spoonfuls over top of cake; carefully spread until even. Arrange strawberries and blueberries on top of cake to look like flag. Store loosely covered in refrigerator.