

# Christmas Rainbow Poke Cake

## Description

This is a recipe I made when I first started working at Philip Morris to take to Company Christmas Parties. Everyone always wanted a copy of the recipe. Great Christmas Cake!

## Ingredients

- 1 pkg Super Moist White Cake Mix
- 1 pkg 3 oz Raspberry Jello
- 1 pkg 3 oz Lime Jello
- 2 cups boiling water
- 1 pkg 8 oz Cool Whip

## Instructions

1. Prepare cake mix as directed on package. Pour batter into 2 round cake pans (8" or 9"). Bake as directed.
2. Cool 10 minutes. Remove from pans. Cool completely. Place cake layers top sides up back into clean pans. Prick each layer with fork at 1/2" intervals.
3. Pour 1 cup of boiling water over raspberry flavor jello in bowl and stir until jello is dissolved. Spoon raspberry jello over 1 layer. Repeat with lime jello on other layer.
4. Refrigerate 3 to 4 hours. Dip 1 pan into warm water for 10 seconds. Invert on plate and gently shake to loosen. Spread layer with 1 cup of cool whip. Remove remaining layer from pan as above. Invert on first layer. Frost with remaining topping. Refrigerate.
5. Garnish with flattened gum drops cut to resemble holly, if desired.

## Summary

**Yield:** 8

**Source:** Rhonda Rae

**Prep Time:** 45 minutes

**Category:** Desserts