



# *Kitchen Cheat Sheet: Banana Pudding Poke Cake*

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

.....

## *Tips and Extras*

- Soaking the banana slices in a mixture of lemon juice and water keeps 'em from turning brown as quickly. Just pat them dry before adding them to the cake!
- Poke the holes in the cake while it's still warm.
- Be sure to poke the holes all the way down to the bottom of the pan so that the banana pudding flavors each and every bite!
- Be sure to pick up sweetened condensed milk at the grocery store NOT evaporated milk.
- The chilling time is important, so don't rush it. You should make banana pudding poke cake the night before so it sets right.
- You'll serve this type of cake right out of the pan it's baked in, so pick a cute ceramic baking dish if you're taking it to a potluck.
- I like to use the back of a wooden spoon to poke the holes because the cake sticks a little more to plastic spoon handles.

## *Storage*

Leftover banana pudding poke cake should be tightly covered with plastic wrap—it's better than aluminum foil in this case. Refrigerate for up to 2 days.

You can freeze the cake before adding the pudding and whipped topping. Wrap cakes tightly with plastic and freeze for up to three months. Then, thaw it at room temperature, poke the holes in, and continue with the directions in the recipe card.

However, I don't recommend freezing this cake once it's assembled with the pudding and whipped topping. It'll thaw with a mushy texture.

## *Variations*

- I like to use a box mix to keep things simple, but if you have a yummy yellow cake recipe you like to make from scratch, go ahead!
- You can swap the wafer cookies with crumbled shortbread cookies or use Teddy Grahams if you're cooking with kids!
- Prefer homemade whipped cream? Feel free to use it instead of the Cool Whip.
- Add a splash of rum to the cake mix in place of the extra vanilla extract for a slightly different yet delicious flavor!
- Some people like to garnish with candied pecans, chocolate chips, a caramel drizzle, or even coconut flakes.

## FAQs

### **Can I use yellow cake mix for banana pudding poke cake?**

I recommend the flavor of butter pecan or golden butter cake mix first if you can find it. If not, a yellow cake mix will do the trick in a pinch. Just don't forget the extra vanilla extract!

### **Can I use regular pudding mix instead of instant pudding?**

Nope. Classic banana pudding will mix up too thick to fill in all the holes. Instant pudding mix uses more milk, so it's a little thinner, which makes for a perfect dessert once it soaks into this poke cake and sets.

### **How many holes should I poke for poke cake?**

You'll want enough holes so that the pudding filling can spread evenly throughout the cake. I think I poked about 24 in mine.

However, cooking should be fun, so there's no exact number—this isn't math class, after all! Try to space them about 2 inches apart, but don't stress too much if it's not perfectly precise.