



## 1-2-3 Cherry Poke Cake

 **Gluten Free**  **Dairy Free**

READY IN



80 min.

SERVINGS



20

CALORIES



127 kcal

### Ingredients

- 3 oz jell-o cherry flavor gelatin
- 1.5 cups cherry pie filling divided
- 16 oz round cake frozen thawed
- 1 oz baker's semi-sweet chocolate
- 0.3 cup water cold
- 0.8 cup water boiling
- 2 cups cool whip whipped topping divided thawed

### Equipment

- bowl

- frying pan
- aluminum foil
- skewers

## Directions

- Remove foil lid from cake package. (Do not remove cake from pan.) Pierce cake with skewer at 1/2-inch intervals, poking skewer through cake to bottom of pan.
- Add boiling water to gelatin mix in small bowl; stir 2 min. until completely dissolved. Stir in cold water; pour over cake. Refrigerate 1 hour. Meanwhile, make curls from semi-sweet chocolate. (See tip.)
- Invert cake onto platter.
- Cut cake horizontally in half.
- Spread bottom half of cake with 1/3 cup COOL WHIP; cover with 1 cup pie filling and top cake layer. Frost top and sides of cake with remaining COOL WHIP.
- Garnish with remaining pie filling and chocolate curls.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.1069565544958%

## Nutrients (% of daily need)

Calories: 127.39kcal (6.37%), Fat: 2.15g (3.31%), Saturated Fat: 1.34g (8.41%), Carbohydrates: 25.16g (8.39%), Net Carbohydrates: 24.83g (9.03%), Sugar: 14.27g (15.86%), Cholesterol: 23.37mg (7.79%), Sodium: 170.44mg (7.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.93g (3.87%), Phosphorus: 48.96mg (4.9%), Vitamin B2: 0.07mg (4.3%), Iron: 0.76mg (4.23%), Vitamin B1: 0.06mg (4.11%), Selenium: 2.72µg (3.88%), Manganese: 0.07mg (3.61%), Folate: 11.72µg (2.93%), Copper: 0.05mg (2.68%), Calcium: 24.51mg (2.45%), Vitamin B3: 0.48mg (2.41%), Magnesium: 6.96mg (1.74%), Potassium: 56.99mg (1.63%), Vitamin A: 77.56IU (1.55%), Fiber: 0.33g (1.33%), Vitamin B5: 0.12mg (1.24%), Vitamin B12: 0.07µg (1.2%), Zinc: 0.17mg (1.14%), Vitamin B6: 0.02mg (1.02%)