

TRIPLE LEMON POKE CAKE

Ingredients

- 1 9x13 lemon cake (baked and cooled)
- 1 3-ounce box of lemon gelatin
- 8 ounces whipped topping, thawed
- 1 small box instant lemon pudding
- 1 1/2 cup cold milk

Directions

1. Prepare lemon cake according to package directions. Cool completely.
2. Poke holes all over the cake with a wooden spoon handle.
3. Make gelatin: prepare lemon gelatin with 1 cup boiling water and 1/2 cup cold water. Pour over the cake, filling the holes. Refrigerate for at least 3 hours or overnight.
4. Make lemon topping: whisk 1 1/2 cups cold milk with instant lemon pudding mix. Let sit for 1 minute then fold in 8 ounces of whipped topping. Spread lemon pudding mixture over the cake. Refrigerate until serving.
5. Optional: garnish with lemon slices, lemon zest, nuts, sprinkles, etc. as desired.