

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

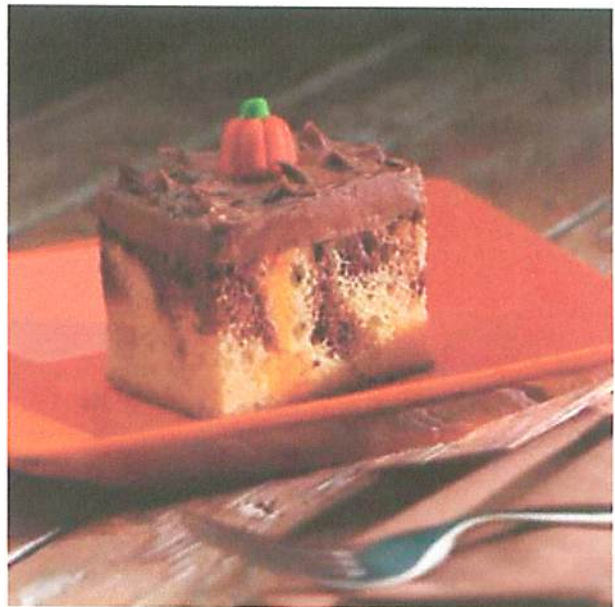
805-922-6191

October, 2011

Halloween Poke Cake

Ingredients:

- 1 package (18 ¼ oz.) fudge marble cake mix
- 2 packages (3 oz. each) orange gelatin
- 1 cup boiling water
- 1/2 cup cold water
- 1/2 cup butter, softened
- 3 ½ cups confectioners' sugar
- 1/3 cup baking cocoa
- ¼ cup milk
- 1 tsp. vanilla extract
- 12 to 15 candy pumpkins



Preparations:

- 1.) Prepare and bake cake according to package directions, using a greased 13x9 inch baking pan. Cool on a wire rack for 1 hour.
- 2.) In a small bowl, dissolve gelatin in boiling water; stir in cold water. With a meat fork or wooden skewer, poke holes in cake about 2 inches apart. Slowly pour gelatin over cake. Refrigerate for 2-3 hours.
- 3.) For frosting, in a small bowl, cream butter until fluffy. Beat in the confectioners' sugar, cocoa, milk and vanilla until smooth. Spread over cake; arrange candy pumpkins on top. Cover and refrigerate until serving.

Makes 12-15 servings

Find this recipe and many more at Fostersbodyandpaint.com