

Ingredients



Cake

Cooking spray
1 box white cake mix, plus ingredients called for on box

Filling

1 (14-oz.) can sweetened condensed milk
4 tbsp. melted butter
1/2 c. packed brown sugar
1 tsp. cinnamon
Pinch of kosher salt

Frosting

1/2 c. heavy cream
1 (8-oz.) block cream cheese
4 tbsp. butter, softened
1 c. powdered sugar
1 tsp. pure vanilla extract
Pinch of kosher salt

Cinnamon Poke Cake



Instructions

- Make cake: Preheat oven to 350°. Grease a 9"-x-13" baking pan with cooking spray. Prepare cake according to package directions. Pour batter into prepared pan and bake until a toothpick inserted in middle comes out clean, 20 minutes. Let cool.
- Make filling: In a medium bowl, whisk together sweetened condensed milk, butter, brown sugar, cinnamon, and a pinch of salt.
- Make frosting: In a large bowl using a hand mixer, beat heavy cream until stiff peaks form.
- In another large bowl, beat cream cheese and butter together until no lumps remain. Add powdered sugar and beat until smooth, then add in vanilla and a pinch of salt. Fold in whipped cream until just combined.
- Using the bottom of a wooden spoon, poke holes all over cake. Pour filling over and use a rubber spatula to push into holes. Frost with cream cheese frosting. Refrigerate 20 minutes before serving.

