

Boston Cream Poke Cake Mix Recipe

Ingredients:

1 box yellow or butter cake mix

Two 3 ounce packages of instant vanilla pudding

4 cups milk

Instructions:

Mix the cake mix according to the directions on the package.

Cook according to the directions in a 9 x 13 baking dish. While the cake is still warm, poke holes in the cake one inch apart with the back of a wooden spoon all over the cake.

Whisk together two boxes of instant vanilla pudding together with 4 cups of milk. Pour the pudding on top of the cake and into the holes of the cake. I gently tapped the baking dish on the counter to help the pudding get down into the holes. If the pudding sits a few minutes and becomes thick, it will not get down into the holes. If this happens, just add 1 to 4 tablespoons of milk and stir to thin it out.

Place the cake with the pudding on it in the refrigerator for a couple of hours. After the pudding sets, make the icing or ganache and pour it over the pudding. Spread the ganache evenly over the cake.

Refrigerate the cake with the pudding and icing until the ganache firms up.

Chocolate Ganache

Ingredients:

- * 1/4 cup heavy cream
- * 3 tablespoon butter
- * 4 ounces semi-sweet chocolate-I used Baker's
- * 1 cup powdered sugar
- * 1 teaspoon vanilla
- * 1 to 3 tablespoons hot water if needed to thin icing

Instructions:

Scald the heavy cream and butter in the microwave. Do not let it boil. This will take about 2 minutes.

Add 4 ounces of semi-sweet chocolate to the scalded milk. The scalded milk will melt the chocolate. Stir until the chocolate is very smooth. Whisk in 1 cup of powdered sugar and 1 teaspoon vanilla.

The icing or ganache should easy run off your spoon. If it does not, add 1 tablespoon of hot water at a time and stir until it easily runs off the spoon.

If you are in a really big hurry, you could use a can of chocolate frosting. Just heat it up in the microwave until it will pour smoothly.

Enjoy!