

# Caramel Cream Cheese Pumpkin Poke Cake Recipe

## Easy and Delicious Caramel Cream Cheese Pumpkin Poke Cake Recipe

If you love poke cake you are going to love this pumpkin poke cake recipe. Filled with caramel with cream cheese whipped cream frosting, this pumpkin cake is so good that you will want to eat it all in one sitting. Moist cake with loads of flavor, this pumpkin poke cake is delicious.



Can I make the pumpkin cake recipe ahead

## **of time?**

There are times when you want to make this pumpkin cake recipe ahead of time. You can bake this cake and chill it in the refrigerator or the freezer. It will last up to a week in the refrigerator and up to 3 months in the freezer. When you are ready to serve the cake, poke the holes and fill. Then ice the cake right before serving.

## **Do I need to refrigerate a poke cake?**

When it comes to poke cake, it needs to be refrigerated. When you make a poke cake, either this one or another recipe, the cake is filled with things like pudding, jello, or in this case, caramel sauce. In addition, the fillings needing to be refrigerated, the cream cheese whipped cream frosting needs to be refrigerated as well. This poke cake can not be left out at room temperature for more than a few hours.

## **How to Make Cream Cheese Whipped Cream Frosting**

You will need a mixer to make the cream cheese whipped cream frosting. The mixer is needed to create the light and airy frosting that you associate with a cake like this. After beating together the cream cheese, powdered sugar, and milk, you will need to fold in the whipped topping. Do not use the mixer and this will break down the whipped topping. You will then use this cream cheese whipped cream frosting to ice the pumpkin poke cake. If you are making your cake ahead of time, you can make the frosting beforehand as well, but do not poke the cake or add the frosting until you are ready to serve for the best flavor and taste.

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

# Ingredients in Caramel Cream Cheese Pumpkin Poke Cake Recipe

- Spice cake mix
- pumpkin puree
- water
- eggs
- canola oil
- caramel sauce
- cream cheese
- whole milk
- powdered sugar
- cool whip

## How to Make a Pumpkin Poke Cake

Preheat oven to 350 degrees and spray a 9×13 baking dish with pam baking spray

Using a standing mixer, mix together the cake mix, pumpkin, water, eggs, and oil until combined



Pour the batter into the prepared pan and bake for 30-35 minutes or until a toothpick comes out clean

Remove the cake from the oven and allow to cool for 10 minutes





Poke holes into the cake with the end of a wooden spoon

Heat up a 1/2 cup of caramel sauce for about 20-30 seconds.



Pour the warm caramel sauce into the holes in the cake

Allow the cake to cool completely.

Once the cake is cooled, make the whipped topping

Using a hand beater, beat the cream cheese, powdered sugar, and milk just until it is smooth and creamy.

Fold in the whipped topping into the cream cheese mixture.

Spread the frosting over the top of the cake. Making sure to gently press the frosting into the holes of the cake.





Using the remaining caramel sauce, pour the sauce into a squeeze bottle and pipe lines going vertical across the cake

Using a toothpick drag lines through the sauce to create a zig zag effect

Cut out a slice and enjoy!

**For the summary of Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**



***Prep Time: 10 minutes Cook Time: 30 minutes Total Time: 40 minutes***

## **DESCRIPTION**

Looking for one of the best **poke cake recipes**? Wait until you try this recipe that is perfect for fall. If you are craving pumpkin and cream cheese, take your **poke cake** to a new level with **Caramel Cream Cheese Pumpkin Poke Cake Recipe**.

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## **INGREDIENTS**

- 1 15.25 oz box Spice cake mix
- 1 C pumpkin puree, 15 oz can
- 1 C water
- 3 large eggs
- 1/2 C canola oil
- 1/2 C plus 1/4 C caramel sauce



- 1 package cream cheese, softened
  - 2 TBSP whole milk
  - 1 C powdered sugar
  - 1 – 8oz container of cool whip
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## INSTRUCTIONS

1. Preheat oven to 350 degrees and spray a 9×13 baking dish with pam baking spray
2. Using a standing mixer, mix together the cake mix, pumpkin, water, eggs, and oil until combined
3. Pour the batter into the prepared pan and bake for 30-35 minutes or until a toothpick comes out clean
4. Remove the cake from the oven and allow to cool for 10 minutes
5. Poke holes into the cake with the end of a wooden spoon
6. Heat up a 1/2 cup of caramel sauce for about 20-30 seconds.
7. Pour the warm caramel sauce into the holes in the cake
8. Allow the cake to cool completely.
9. Once the cake is cooled, make the whipped topping
10. Using a hand beater, beat the cream cheese, powdered sugar, and milk just until it is smooth and creamy.
11. Fold in the whipped topping into the cream cheese mixture.
12. Spread the frosting over the top of the cake. Making sure to gently press the frosting into the holes of the cake.
13. Using the remaining caramel sauce, pour the sauce into a squeeze bottle and pipe lines going vertical across the cake
14. Using a toothpick drag lines through the sauce to create a zig zag effect
15. Cut out a slice and enjoy!