Chocolate Coconut Poke Cake

Ingredients:

- 1 box white or yellow cake mix
- 1/2 cup cocoa powder
- 1/2 cup granulated sugar
- 2 cups chocolate chips
- 1 cup chocolate syrup
- 8 oz. tub of Cool Whip
- 2 cups shredded coconut

Directions:

1. Preheat your oven to 350°F (175°C). Grease a 9×13-inch baking dish.
2. In a large mixing bowl, prepare the cake mix according to package instructions. Then, stir in the cocoa powder and granulated sugar until well blended.
3. Pour the cake batter into the prepared baking dish, spreading it out evenly.
4. Sprinkle the chocolate chips evenly over the top of the cake batter.
5. Bake the cake in the preheated oven for 30 minutes or until a toothpick inserted into the center comes out clean.
6. Remove the cake from the oven and immediately poke holes all over the surface of the cake using a fork or skewer.
7. Warm the chocolate syrup slightly, then pour it over the hot cake, ensuring it seeps into the holes.
8. Cover the cake and allow it to cool completely overnight.
9. In a separate bowl, mix together the Cool Whip and shredded coconut until well combined.
10. Spread the Cool Whip and coconut mixture evenly over the

cooled cake.
11. Chill the cake in the refrigerator until ready to serve.
12. Slice and enjoy your indulgent Chocolate Coconut Poke Cake!