

Cotton Candy Poke Cake

Serves about 12.

INGREDIENTS

- 1 box white cake mix or your favorite white cake recipe
- $\frac{1}{4}$ – $\frac{1}{2}$ tsp LorAnn Super-Strength Cotton Candy Flavor
- 2 1 oz. boxes white chocolate pudding mix
- 3 cups milk
- 1 16 oz. container whipped topping
- 1 package cotton candy for garnish
- Food coloring – Pink, blue



INSTRUCTIONS

1. Prepare your cake batter according to the directions on the box or in your recipe.
2. Add in $\frac{1}{4}$ to $\frac{1}{2}$ tsp of LorAnn Cotton Candy Flavor and mix.
3. Pour mix into a greased or sprayed 13x9-inch pan and bake accordingly.
4. Let cake cool on a rack for 5–10 minutes.
5. While cooling, mix two small boxes of instant pudding mix with 3 cups of milk.
6. Add in several drops of food coloring and swirl in to create a marble pattern. You can use the colors of your choice. Mix enough to marble the pudding.
7. Poke holes in the cake with the back of a wooden spoon and pour the pudding mixture over the top. Spread evenly.
8. Chill in the fridge for about an hour, then coat with whipped topping.
9. Top with cotton candy shortly before serving.