



Recipe from: [My Catholic Tradition](#)

Black Cherry Poke Cake

Prep: 30 min

Total: 4 hrs 30 min 9(including refrigerating)

2 baked round white cake layers, cooled

2 cups boiling water

2 pkg (4 serving size each) Jell-O Brand Black Cherry Flavor Sugar Free low Calorie gelatin

1 tub (8 oz) Cool Whip topping

Place both cake layers, top sides up, in clean 9-inch round cake pans.

Pierce layers evenly with a large fork at ½-inch intervals.

Stir boiling water into the dry gelatin mix in a medium bowl for at least 2 min. until completely dissolved.

Pour evenly over the cake layers.

Refrigerate for 3 hours.

Dip one of the cake pans in warm water for 10 seconds, making sure the cake remains dry.

Unmold onto a serving plate.

Spread with about 1 cup of the Cool Whip whipped topping.

Dip the second cake pan in warm water for 10 seconds, making sure the cake remains dry.

Unmold the second cake carefully on top of the first cake layer.

Frost the top and sides of the cakes with the remaining whipped topping.

Refrigerate for at least 1 hour or until ready to serve.

Decorate as desired.

Store in the refrigerator.

Serves 16