# cinnamon roll poke cake **Cinnamon Roll Poke Cake**

# **FOR THE CAKE**

* **1** bag spice cake mix, (make mix according to directions on bag)

**FOR THE FILLING**

* **3** (14-oz.) can sweetened condensed milk
* **1** cup milk
* **1 ¼ c** melted butter
* **2 ½ c** packed brown sugar
* **4** **tsp.** cinnamon

**FOR THE FROSTING**

* **1** bagof cool whip topping (or fast n fancy) mix or **2 ½ c.** heavy cream (if you have it)
* **3** (8-oz.) block cream cheese room temp
* **1 ¼ c** butter, softened
* **4** **c.** powdered sugar
* **4** **tsp.** pure vanilla extract

**Directions**

Step 1Make cake: Preheat oven to 350°. Grease a 9"-x-13" baking pan with cooking spray. Prepare cake according to package directions. Pour batter into prepared pan and bake until a toothpick inserted in middle comes out clean, 20 ish minutes. Let cool.

Step 2 Make filling: In a medium bowl, whisk together sweetened condensed milk, butter, brown sugar, cinnamon.

Step 3 Make frosting: In a large bowl using a mixer, beat heavy cream until stiff peaks form. If using whipped topping mix or fast n fancy mix you will use have the amount made, (reserve left over for another topping).

Step 4 In another large bowl, beat cream cheese and butter together until no lumps remain. Add powdered sugar and beat until smooth, then add in vanilla and a pinch of. Fold in whipped cream or cool whip topping until just combined.

Step 5 Using the bottom of a wooden spoon, poke holes all over cake. Pour filling over and use a rubber spatula to push into holes. Frost with cream cheese frosting. Refrigerate 20 minutes before serving.