

# Our State eats

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## Cheerwine Poke Cake *with Cream Cheese Glaze*

Yield: 16 servings.

### Cake

- 1½ cups Cheerwine (not diet), plus more for the cake mix (see below)
  - 1 (3-ounce) box cherry gelatin
  - 1 box white cake mix
- Ingredients for the cake mix, per package directions, substituting Cheerwine for water

### Glaze

- 4 tablespoons unsalted butter, at room temperature
- 4 ounces cream cheese, at room temperature
- 1 teaspoon pure vanilla extract
- 2 cups powdered sugar
- 3 tablespoons milk
- ⅓ cup maraschino cherries, drained

**For the cake:** In a small saucepan, bring 1½ cups of Cheerwine to a boil. Remove from heat, add gelatin, and stir until dissolved. Pour into a bowl and refrigerate until needed.

Prepare the cake mix according to the package directions, substituting Cheerwine for the water. Bake in a 9 x 13-inch



baking pan. Cool the cake in the pan on a wire rack for 15 minutes.

Use a chopstick, straw, or handle of a wooden spoon to poke holes in the cake in 2-inch intervals. Spoon the gelatin mixture evenly over the cake, letting it run down into the holes. Cover and refrigerate until chilled, at least 3 hours.

**For the glaze:** In a medium bowl, beat the butter, cream cheese, and vanilla until smooth. Add the powdered sugar in thirds, beating after each addition until smooth. Beat in the milk. Spoon the glaze over the top of the cake, spreading it to the edges. Sprinkle the cherries over the top.

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