

Red, White and Blue Poke Cake

Makes 10 to 12 servings

2 (9-inch) round white cakes, prepared and cooled according to package directions

2 cups boiling water, divided

1 package (4-serving size) strawberry or cherry gelatin

1 package (4-serving size) blue-raspberry gelatin

2 packages (8 ounces each) cream cheese

2 jars (7 ounces each) marshmallow creme

2 teaspoons vanilla

1. Poke holes in cakes with fork at 6-inch intervals. Combine 1 cup boiling water and strawberry gelatin in small bowl; stir until gelatin is completely dissolved. Combine remaining 1 cup boiling water and blue-raspberry gelatin in separate small bowl; stir until gelatin is completely dissolved. Pour red gelatin over one cake layer and blue gelatin over the other cake layer. Refrigerate 3 hours.
2. Meanwhile, combine cream cheese, marshmallow creme and vanilla in medium bowl with electric mixer at medium-high speed until smooth and fluffy.
3. Unmold one cake layer onto large serving plate. Spread with about 1 cup frosting. Unmold second cake layer; carefully place on first cake layer. Frost top and sides of cake with remaining frosting. Refrigerate 1 hour or until ready to serve. Store any leftover cake in refrigerator.