

Pumpkin Boston Cream Poke Cake

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Ingredients:

- 1 box yellow cake mix and the ingredients specified on the box
- 1 (5.1 oz) box instant vanilla pudding mix
- 1 1/2 cups milk
- 1 cup pumpkin puree
- 1/2 tsp pumpkin pie spice
- 3/4 cup heavy cream
- 2 TBSP corn syrup
- 1 1/2 cups semi sweet chocolate chips

Directions:

- *Grease and flour a 9 X 13 baking pan. Preheat oven to 350 degrees. Prepare the cake according to the directions on the box. Bake for the amount of time specified on the box. Cool completely.
- *While cake is cooling, whisk together the pudding mix, milk, pumpkin puree and pumpkin pie spice. Refrigerate.
- *Poke about 30 holes into but not through the cake using the bottom of a wooden spoon. Pour the pumpkin mixture over the cake and gently smooth a knife over the top to spread evenly. Refrigerate for 30 minutes.
- *Heat the heavy cream and corn syrup in the microwave for one minute. Add the chocolate chips and stir until smooth. If all of the chocolate doesn't melt, place in the microwave for 20 seconds and continue stirring. Pour over the cake, cover and refrigerate until the ganache is set.
- *Store, covered, in the refrigerator.