**Red, White and Blue Poke Cake**

16.25 ounce Moist White cake mix

1 ¼ cup of water

1/2 cup of melted unsalted Challenge Butter, cooled

3 egg whites

3 ounce package of blue berry flavored gelatin

3 ounce package of strawberry flavored gelatin

2 cups of boiling water, separated

1 thawed tub of whipped topping

8 ounces of Challenge Cream Cheese, softened

¼ cup of powder sugar

1 cup each of fresh sliced strawberries and blueberries

Preheat oven to 350.

Grease the bottoms and sides of two 9 inch round baking pans.

Add cake mix, water, melted butter and egg whites to a large mixing bowl. Beat until combined on low speed, then beat on medium for 2 minutes. Divide batter between the two prepared pans. Bake for 25-30 minutes or until a toothpick inserted in center comes out clean.

Cool cake layers for 10 minutes and remove from pan. Wipe pans clean with a paper towel and place layers back into pans.

Add 1 cup of boiling water to two bowls. Stir in a package of gelatin to each bowl of water. Stir until completely dissolved.

Using a fork, poke holes in cake at ½ inch intervals.

Pour blue gelatin slowly over the first layer. Repeat using the strawberry gelatin on the second layer. Place cake in the refrigerator for 3 hours to set.

To create frosting, combine whipped topping, cream cheese and sugar in a large mixing bowl. Beat until smooth and creamy.

Place first layer on cake plate and spread with about ¾ cup of frosting. Carefully place second layer on top. Frost top and sides of cake. Decorate with berries for a festive look!

Serves 16