

# How to Make Peanut Butter Jelly Poke Cake

Peanut Butter Jelly Poke Cake brings the iconic sandwich straight to your dessert table turning a childhood classic into a rich gooey celebration cake. This treat takes everything you love about peanut butter jelly from sweet jam and creamy peanut butter to pure comforting softness and amplifies it with moist yellow cake and whipped frosting. It is the kind of dessert that makes people stop mid bite and smile.

In this article we will walk through how to make this indulgent peanut butter jelly poke cake offer creative variations like chocolate or old fashioned versions and share tips for getting that perfect jam soak. Whether you are baking for a birthday a cookout or just a sweet trip down memory lane this cake delivers soul satisfying flavor. Let us dive into the story the steps and the sweet nostalgia behind this unforgettable dessert.

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## A Taste of Nostalgia with a Twist

Why Peanut Butter Jelly Poke Cake Feels Like Home

For me the scent of peanut butter and jelly brings me right back to my abuela's Bronx kitchen. She never made poke cakes but she always had a soft sandwich waiting after school with the crusts trimmed and the strawberry jam warm from the counter.

That comforting combo became part of my story and this peanut butter jelly poke cake is my way of turning that memory into something you can share slice by slice. It is soft sticky sweet and rich. The yellow cake base soaks up the jam like a sponge while the whipped peanut butter topping floats on top like a childhood daydream.

This is not just a dessert it is a flashback in every bite. Whether you use creamy or chunky peanut butter or strawberry or grape jelly this cake adapts to whatever nostalgia you are chasing.

## Why poke cakes work so well for flavor

Poke cakes are genius at trapping flavor. By piercing the warm cake and pouring in the jam every bite becomes soaked in sweetness which gives you bold layered taste you just cannot get from a regular sheet cake. It is as if the jam becomes part of the cake's DNA. Then the peanut butter whipped topping sits like a cloud and brings that creamy contrast.

If you have never made one before this peanut butter jelly poke cake is the perfect place to start. It's similar to how Biscoff Cookie Butter Pound Cake offers beginners an easy way to achieve bold, bakery-style spice flavors.

Slice of peanut butter jelly poke cake on a white plate with cake in background

## Peanut Butter Jelly Poke Cake – Ultimate Treat

No reviews

- Author: [Aaron recipes](#)
- Total Time: [1 hour 50 minutes](#)
- Yield: [12–15 servings 1x](#)
- Diet: [Vegetarian](#)

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## Description

This peanut butter jelly poke cake is a nostalgic dessert with jam-soaked yellow cake and fluffy peanut butter topping. It's sweet, rich, and packed with flavor in every layer.

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## Ingredients

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Scale 1x 2x 3x

☐ 15.25 ounces yellow cake mix

☐ 4 eggs

☐ 1 ¼ cups milk

☐ ½ cup salted butter, melted

☐ 1 ¾ cups peanut butter, divided

☐ 1 ¼ cups strawberry jam, divided

☐ 8 ounces whipped topping

☐ ¼ cup chopped peanuts

☐

Ingredients for peanut butter jelly poke cake including eggs, cake, jam, yogurt, peanuts, and peanut butter

☐ Cook Mode Prevent your screen from going dark

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## Instructions

1. Preheat oven to 350°F. Grease a 9×13-inch baking dish.
2. In a large bowl, combine cake mix and 1 cup of peanut butter until crumbly.
3. Add eggs, milk, and melted butter to the mixture. Beat until moistened, then beat on high for 2 minutes.
4. Pour batter into prepared pan and bake for 35–45 minutes, or until a toothpick comes out clean.
5. Let the cake cool for 15 minutes. Poke holes all over using the handle of a wooden spoon.
6. Microwave 1 cup of jam for 30 seconds until thinned. Pour over the cake, letting it soak into the holes.
7. Cool the cake completely, about 1 hour.
8. Beat ½ cup peanut butter with a mixer for 2 minutes. Fold in whipped topping in thirds until smooth.
9. Spread peanut butter topping over the cooled cake.
10. Microwave remaining ¼ cup jam and ¼ cup peanut butter separately until thin. Drizzle both over the top.

11. Sprinkle chopped peanuts over the finished cake. Chill or serve immediately.

Peanut butter jelly poke cake in pan with peanut butter, jelly, and whipped topping

## Notes

You can use jelly, jam, or preserves for the filling.

Feel free to switch the jam flavor—raspberry and grape work great.

This cake freezes well for up to 3 months.

Optional: Add chocolate drizzle or peanut butter chips for extra fun.

- Prep Time: 10 minutes
- Cook Time: 40 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

## Nutrition

- **Serving Size:** 1 slice
- **Calories:** 616
- **Sugar:** 42g
- **Sodium:** 560mg
- **Fat:** 34g
- **Saturated Fat:** 13g
- **Unsaturated Fat:** 20g
- **Trans Fat:** 1g
- **Carbohydrates:** 68g
- **Fiber:** 3g
- **Protein:** 15g
- **Cholesterol:** 78mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

## What Makes a Peanut Butter and Jelly Poke Cake So Irresistible

Layering flavors from sponge to topping

A great cake comes down to balance and this peanut butter jelly poke cake delivers it with every layer. The base is a tender yellow cake rich with butter and eggs ready to soak up all that warm strawberry jam.

As it cools the jam settles into sweet sticky pockets so every bite has a little surprise. The peanut butter whipped topping on top is both light and indulgent kind of like the comfort of a childhood sandwich meeting the flair of a bakery treat.

That contrast makes this cake so memorable. You get creamy sweet and tangy all in one forkful. Add chopped peanuts for crunch and you have a cake that is layered with memory and flavor. If dynamic textures are your thing you will love my [Strawberries and Cream Cheesecake Cake](#) for another fruit and cream experience.

## **Why this cake is perfect for all ages**

Peanut butter and jelly poke cake delights people of all ages. Kids go wild for the jelly swirls and adults get lost in the nostalgia. It is incredibly versatile so make it for birthdays bake sales or just because a random Tuesday needs it.

The jam drizzle and fluffy topping add to its charm. No fancy tools or piping bags needed-just a mixing bowl, a wooden spoon, and a little heart. Watch everyone go back for seconds with big smiles.

## **Step-by-Step Guide to This Goopy Masterpiece**

### **Ingredients and substitutions**

The beauty of this peanut butter jelly poke cake is how easily it comes together with pantry basics. Start with a yellow cake mix add eggs milk melted butter and your favorite jam or preserves. Peanut butter can be creamy or chunky and if all you have is grape jelly that works too. For the topping fold whipped topping into peanut butter until you get a frosting that almost floats.

Sliced peanut butter jelly poke cake in pan with jelly and peanut butter drizzle

Microwave extra peanut butter and jam to drizzle over each slice and sprinkle chopped peanuts for crunch. Swap in raspberry or blackberry preserves if you like. Want to try another creative classic? My [Japanese Cheesecake Rice Cooker Recipe](#) is a perfect place to start.

### **Tips for perfect poke cake texture**

Timing is the secret. Once the cake is out of the oven cool it for fifteen minutes and poke the holes while it is still warm. This lets the jam sink into every bite. Use the end of a wooden spoon and make sure the holes are deep enough to hold plenty of filling but not so deep that they break the cake.

Pour the microwaved jam while the cake is warm then let everything cool before adding the whipped topping. If the cake is too warm the frosting melts. Take your time with the drizzle on top and let it look a little messy and homemade. That is where the love shows.

## **Explore New Twists on the Classic**

## Old fashioned peanut butter jelly poke cake

There is something special about taking a retro dessert and bringing it back with a new spin. That is what happens with this old fashioned peanut butter jelly poke cake. While the original might have used two cake layers and a layer of jam in the middle, the poke cake lets the sweetness soak right into every bite.

It is rustic, rich, and full of comfort. You do not need fancy ingredients, Just peanut butter, jelly, and cake mix, But the result tastes like it came straight from grandma's handwritten recipe. Make it even more nostalgic with homemade jam or classic grape jelly.

Sprinkle crushed peanuts on top for old school crunch and serve it chilled for the ultimate throwback. For another retro dessert with real flavor, try my [Carrot Bundt Cake Recipe](#) with its spiced crumb and sweet glaze.

## Chocolate peanut butter jelly poke cake ideas

If you are a chocolate fan, swap the yellow cake for chocolate to take peanut butter jelly poke cake to the next level. The chocolate sponge absorbs the jam just as well, and the cocoa makes the peanut butter pop. Add mini chocolate chips to the batter or drizzle dark chocolate ganache over the top for extra decadence.

This version brings a deeper, more dessert-focused feel without losing the nostalgic PB and J soul. It is still gooey, soft, and full of childhood memories, Just turned up for the chocolate lover.

## Bringing the Peanut Butter and Jelly Poke Cake to the Table

### Best ways to serve this cake at events

Peanut butter jelly poke cake is a hit at any event. Its bright layers and shiny drizzle make it party-ready with little effort. For birthdays, you can write a name with jam or pipe peanut butter frosting along the edge. At cookouts, slice and serve it cold from the fridge for easy, neat squares.

This cake travels well, holds its shape, and never disappoints at the dessert table. If your event has a retro vibe, this cake is pure comfort. For another crowd-pleaser, check out my [Reese's PB Cup Cake](#) for a chocolate and peanut butter showstopper.

### How to store or freeze for later

Peanut butter jelly poke cake is easy to store and perfect for making ahead. Cover the pan tightly with plastic wrap or an airtight lid and keep it in the fridge for up to five days. The flavor deepens as the jam soaks further into the cake. For longer storage, wrap slices in foil and place them in an airtight container in the freezer.

When ready, thaw overnight in the fridge and enjoy a cake that tastes just as fresh as the day you made it. The creamy frosting and jam swirl hold up beautifully, making this a reliable make-ahead dessert that keeps all its soul and texture.

## Dessert Pairings and Drink Ideas for Peanut Butter Jelly Poke Cake

## Complementary desserts to serve with it

When you bring peanut butter jelly poke cake to the table, the best pairings are those that let its rich, nostalgic flavor take center stage without crowding the spotlight. I like to offer something bright and refreshing alongside it, like a scoop of lemon sorbet or some chilled fruit skewers. These lighter desserts balance out the gooey jam and creamy peanut butter topping.

Peanut butter jelly poke cake slice on plate with jar of jam and peanuts

If you want more comfort, try a classic vanilla milkshake or even a scoop of vanilla ice cream. The cold meets the jam drizzle in the best way. The cake already brings wow with every slice, so keep sides simple and let that peanut butter and jelly shine.

If you are curating a full dessert spread, let this peanut butter jelly poke cake be the centerpiece and fill in with gentle flavors. Looking for another fruit-forward creamy treat to add? My [Cadbury Mini Eggs Cheesecake](#) brings color and smoothness that pair beautifully with peanut butter jelly poke cake.

## Kid-friendly and adult-only options

This peanut butter jelly poke cake fits in anywhere, Kid birthdays, backyard barbecues, or an after-dinner treat for grownups who remember PB and J from way back. For the kids, pile on extra jam drizzle or some colorful sprinkles for a party vibe. For adults, I like to fold a little bourbon or coffee liqueur into the whipped topping for a boozy upgrade.

Blackberry preserves lend the dessert a wine-like finish, while a drizzle of dark chocolate adds a touch of sophistication. The beauty is how easily you can adapt it, all while staying true to that comfort at its core.

## How to Nail Peanut Butter Jelly Poke Cake Every Time

### Avoiding a soggy or dry peanut butter jelly poke cake

The secret to the best peanut butter jelly poke cake lies in achieving the perfect texture every time. If the cake ends up soggy, it probably means the jam went on when the cake was too hot or you used a little too much. Cool it about fifteen minutes after baking, so it is warm enough to soak but not so hot that it breaks down.

If it is too dry, the holes may not be deep or wide enough. Use the handle of a wooden spoon to make sure the jam can really sink in. Warm your jam a bit in the microwave so it pours easily and fills every pocket. Every slice should reveal a hidden vein of jam running through the sponge.

### Fixes for frosting consistency and jam drizzle

You want your topping to be airy and smooth. Beat the peanut butter first to lighten it, then gently fold in the whipped topping in three additions. That way you keep the volume and get a frosting that glides over the cake.

If it feels stiff, a splash of milk will help. For that bakery-worthy swirl, microwave your jam and peanut butter for just a few seconds until pourable but not runny. Swirl them on top for a finish that

looks as good as it tastes.

If you want another bakery-style dessert that celebrates nostalgic flavors and fun layers, my [Oatmeal Cake with Coconut Frosting](#) is a classic you will want to try.

## Conclusion

Peanut butter jelly poke cake is more than just a dessert, It's an experience. From the first step of baking the cake to the final swirl of jam, this recipe is about turning old-school comfort into something new. The soft yellow cake forms the perfect base, soaking up the jam and locking in flavor, while the whipped peanut butter topping adds lightness and creaminess that pulls it all together.

What makes this cake truly memorable is how it taps into shared memories. Everyone has a peanut butter and jelly story, and this cake gives you a way to celebrate that nostalgia. It is easy to make, easy to share, and easy to love. Whether you serve it for a birthday, a potluck, or just because, peanut butter jelly poke cake always brings people back for another slice.

Don't hesitate to experiment and make the recipe your own. Try different jams, a chocolate cake base, or extra toppings like chopped nuts or a drizzle of chocolate. Each version brings a new layer of comfort and fun. This cake belongs in every home baker's rotation. One bite, and you will see why it is here to stay.

Bite of peanut butter jelly poke cake on a fork

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## FAQ About Peanut Butter Jelly Poke Cake

### Why do people like peanut butter jelly poke cake so much?

Peanut butter jelly poke cake brings together everything people love about comfort food and dessert. It is familiar, rich, and just a little playful. For many, peanut butter and jelly sandwiches were the ultimate after-school treat and this cake takes that memory and makes it even better. The combination of soft yellow cake, fruity jam, and a creamy peanut butter topping creates a dessert that is both nostalgic and new. It is no surprise this cake is always a crowd favorite at birthdays and family gatherings.

### How does a jelly-filled cake like peanut butter jelly poke cake actually taste?

A jelly-filled cake like peanut butter jelly poke cake tastes like a warm memory wrapped up in layers of sweetness. The cake is buttery and tender, each bite delivering a swirl of fruity jam and a light, whipped peanut butter frosting. It is a true balance of flavors. The salty notes from the peanut butter make the jam pop, and the cake ties it all together. Every forkful feels comforting but also exciting, A reminder of simple joys turned into something to celebrate.

## **What is the history behind the poke cake, and how did it lead to peanut butter jelly poke cake?**

Poke cakes first became popular in the 1970s as a creative way to use boxed cake mix and gelatin. The technique is simple: bake a cake, poke holes in it, and pour in a filling so it soaks into every slice. Over the years, bakers began to experiment, using pudding, caramel, or fruit sauces. Peanut butter jelly poke cake is the latest twist, replacing gelatin with jam and topping with whipped peanut butter frosting. The result is a classic American flavor, baked right into every bite.

## **What do people really mean when they say peanut butter and jelly? Is peanut butter jelly poke cake the same thing?**

Peanut butter and jelly usually means a simple sandwich, but peanut butter jelly poke cake is the dessert version of that idea. It transforms childhood nostalgia into a cake worth sharing at any table. The flavors are the same, Sweet jam, creamy peanut butter, But baked with a soft cake base and a whipped topping that makes every bite feel special. It is more than a treat-it is a story you can slice and share.