

# 15 Easy Potluck Recipes for a Church Supper

**ALLFREECASSELERECIPES**

Easy Casserole Recipes for Everyday Cooking



## 15 Easy Potluck Recipes for a Church Supper

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## 15 Easy Potluck Recipes for a Church Supper

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[JUDY HANNEMANN FROM THE MIDNIGHT](#)

## 15 Easy Potluck Recipes for a Church Supper

Letter from the Editor

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Dear Casserole Cookers,

When it comes to potlucks, casseroles are your best friends. Casseroles are easily portable, extremely versatile, and exceptionally delicious. I've collected a diverse selection of casseroles that are fit for most any type of potluck. You'll find main dishes, side dishes, and desserts. If you need to bring a dish to pass at a church supper, family party, or a potluck at your best friend's house, you can find what you need right here.

Delve into the *15 Easy Potluck Recipes for a Church Supper* eCookbook and discover a world of delicious casseroles. On page 7, you'll find a delicious Bubbling Pizza Casserole. It's quite extraordinary, so don't miss it. On page 17, you'll find the Triple Corn Casserole. Made with three types of corn, this side dish is crazy good. We close the eCookbook with desserts, so if you consider yourself a lover of chocolate, you're going to want to see the recipes at the end. I hope you enjoy these potluck recipes as much as I do. Have fun at your potluck!

For more great casserole recipes, be sure to visit [AllFreeCasseroleRecipes.com](http://www.AllFreeCasseroleRecipes.com). While you're there, [subscribe to our free newsletter, The Casserole Connection](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

*Emily Racette, Editor, AllFreeCasseroleRecipes*

<http://www.allfreecasserolerecipes.com>

Read blog articles about our recipes at [RecipeChatter.com](http://RecipeChatter.com).

## 15 Easy Potluck Recipes for a Church Supper

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MAIN DISH POTLUCK RECIPE IDEAS

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**MEATBALL SUB CASSEROLE**

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BY: [AMANDA FORMARO FOR ALLFREECASSEROLERECPES](#)

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Here is a dinner recipe that is good for the whole family. This Meatball Sub Casserole is great for both adults and children. You can use frozen, store-bought meatballs and still get a great tasting casserole. By topping this dish with cheese, the creamy and delicious flavor of the casserole really comes to life.



**Ingredients:**

- 1 Loaf bread, cut into 1- inch thick slices
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup mayonnaise
- 1 teaspoon Italian Seasoning
- 1/4 teaspoon pepper
- 2 cups mozzarella cheese, shredded and divided
- 1 pound package frozen meatballs, thawed
- 1 28 ounce jar pasta sauce
- 1 cup water

**Directions:**

1. Preheat oven to 350 degrees F.
2. Arrange the bread in a single layer in an un-greased 9 x 13 inch baking dish.
3. In a bowl, combine cream cheese, mayonnaise and seasonings; spread over the bread slices. Sprinkle with 1/2 cup cheese; set aside.
4. Gently mix together meatballs, spaghetti sauce and water; spoon over cheese. Sprinkle with remaining cheese.
5. Bake, uncovered, for 30 minutes.

## 15 Easy Potluck Recipes for a Church Supper

### MAIN DISH POTLUCK RECIPE IDEAS

#### BUBBLING PIZZA CASSEROLE

BY: [JUDY HANNEMANN FROM THE MIDNIGHT BAKER](#)

Who can say "no" to a pizza, right? Bubbling Pizza Casserole is an excellent dinner for when you're craving a homemade pizza but don't have time to make one. An herb Parmesan biscuit layer composes the crust, which sits underneath a load of Italian toppings. You won't be able to resist it.



#### Ingredients:

1 pound ground beef  
1/2 cup ricotta  
Pinch of oregano  
Pinch of basil  
1 (26-ounce) jar pasta sauce (or 1 can pizza sauce)  
1/8 - 1/2 teaspoon crushed red pepper flakes  
Pepperoni slices (I used 1/2 of a package of Hormel brand)  
2 cups shredded mozzarella cheese  
1/2 cup shredded aged Provolone  
Herbed Parmesan Drop Biscuits (recipe to follow)  
Additional Parmesan cheese for topping

#### Herbed Parmesan Drop Biscuits:

2 1/4 cup baking mix (like Bisquick or Jiffy)  
1/4 cup grated Parmesan cheese  
1 teaspoon Italian seasoning  
2/3 cup milk

#### Directions:

1. Brown ground beef in skillet; drain fat. Mix in pasta or pizza sauce and pepper flakes; set aside. Mix ricotta cheese with herbs and Parmesan in a separate bowl; set aside.
2. Mix the dry ingredients for the biscuits. Add milk and stir until combined.
3. Preheat oven to 375 degrees F. Spray a 9 x 13 inch pan with non-stick spray. Drop biscuit dough by teaspoons in the bottom of pan, spacing evenly. It's okay if there is space between the dough - it will expand as it's cooked. Top with ground beef mixture and dot with the ricotta cheese mixture. Bake for about 20 minutes or until biscuits are puffed and beginning to get golden brown.
4. Top with mozzarella and provolone cheeses and distribute pepperoni slices evenly over top. Increase oven temperature to 425 degrees F. Return to oven and bake until cheeses are melted and beginning to bubble. This should take about 10 minutes.
5. Remove from oven and let stand 5 minutes before slicing and serving. May be topped with the additional Parmesan cheese.

MAIN DISH POTLUCK RECIPE IDEAS

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**EASY, CHEESY, RITZY CHICKEN CASSEROLE**

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BY: [MANDY FROM MANDY'S RECIPE BOX](#)

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Dinner doesn't get much easier than this. It's a new chicken casserole recipe to add to your dinner menu. Easy, Cheesy, Ritzy Chicken Casserole uses 8 common ingredients that, when combined, create a tasty masterpiece.



**Ingredients:**

3 to 4 chicken breasts, chopped and cooked  
16 ounces egg noodles, cooked  
24 ounces sour cream  
2 cans cream of chicken soup  
8 ounces shredded Cheddar cheese  
8 ounces shredded mozzarella cheese  
1 sleeve Ritz crackers, crushed  
1/4 cup margarine, melted  
2 tablespoons poppy seeds (optional)

**Directions:**

1. Preheat oven to 350 degrees F. Combine chicken, sour cream, soup, Cheddar cheese, and mozzarella cheese in a large bowl; stir to combine.
2. Add the noodles and gently stir till coated.
3. Pour into a greased 9 x 13 baking dish.
4. Mix crackers and margarine; sprinkle over the top.
5. Sprinkle with Poppy seeds.
6. Bake for 25 to 30 minutes or until crackers are crispy and golden brown, and cheese is melted.



MAIN DISH POTLUCK RECIPE IDEAS

**BEEFY SOUR CREAM NOODLE CASSEROLE**

BY: [LORI FROM WHO NEEDS A CAPE?](#)

Casseroles are great for dinner because they are a complete meal in one dish. Beefy Sour Cream Noodle Casserole is a mixture of beef, cheese, vegetables, and noodles, which makes it a perfect, easy, and delicious dinner choice. The creamy texture and moist, savory beef make this dish a must-have for your dinner menu.



**Ingredients:**

- 1 to 1/4 pound ground beef
- 1 (15-ounce) can tomato sauce
- 3/4 teaspoon salt
- 1/2 teaspoon freshly ground Black Pepper
- 1/4 teaspoon Lawry's Seasoning Salt
- 1/2 teaspoon garlic powder
- 8 ounces egg noodles (1/2 of a package)
- 1/2 cup sour cream
- 1 to 1/4 cup small curd Cottage Cheese
- 1/2 cup sliced green onions
- 1/2 teaspoon garlic salt
- Freshly ground black pepper
- 1 cup shredded sharp Cheddar cheese

**Directions:**

1. Preheat oven to 350 degrees F.
2. Brown ground beef until thoroughly cooked, drain fat from pan. Stir in tomato sauce, salt, pepper, Lawry's & garlic powder.
3. Simmer on low until ready to use in casserole.
4. Cook egg noodles according to package directions; drain.
5. In a large bowl, stir to combine: sour cream, cottage cheese, green onions, garlic salt and pepper. Add in cooked egg noodles, stir together.
6. In a greased 9 x 13 pan, assemble layers: 1/2 of noodle mixture, 1/2 of meat mixture, and then 1/2 cup of Cheddar. Repeat all layers.
7. Bake 20 to 25 minutes until cheese is melted and heated through.

## 15 Easy Potluck Recipes for a Church Supper

### MAIN DISH POTLUCK RECIPE IDEAS

#### HAM AND CHEESE SANDWICH CASSEROLE

BY: [ANDI GLEESON FROM THE WEARY CHEF](#)

What do you get when you turn the beloved ham and cheese sandwich into a casserole? This delightful Ham and Cheese Sandwich Casserole, of course! Ham and cheese sandwiches are great for lunch, but this casserole version has dinner written all over it.



#### Ingredients:

8 ounces crusty sourdough, cut into bite-sized cubes  
12 ounces ham, cut into 1/2-inch cubes  
1 tablespoon Country Crock spread  
1 tablespoon flour  
2 cups milk  
1 1/2 cups shredded cheese, divided (I used Mexican blend)  
1 large tomato cut into 4 thick slices  
Black pepper to taste

#### Directions:

1. Preheat oven to 375 degrees F.
2. Spray a square baking dish with cooking spray, and fill dish with cubed bread and ham. Lightly mix them together with your fingers.
3. Heat a 10-inch skillet over medium heat, and add Country Crock spread. As soon as it melts (will happen quickly), add flour and whisk together until well combined.
4. Slowly stir in milk, whisking constantly, and continue cooking over medium heat until bubbly and thickened, about 8 minutes. Use your whisk to break up any clumps of flour that might form. Reduce heat to low, add 1 cup cheese, and stir until melted.
5. Pour sauce evenly over bread and ham. Cover with foil, and bake 15 minutes.
6. Remove foil, arrange tomato slices over the top of the casserole, sprinkle black pepper on tomatoes if desired, and spread remaining 1/2 cup cheese over the top. Bake an additional 15 minutes. Serve and enjoy!

## 15 Easy Potluck Recipes for a Church Supper

### MAIN DISH POTLUCK RECIPE IDEAS

#### FRENCH ONION CASSEROLE

BY: [LAURA FROM HEY WHAT'S FOR DINNER MOM?](#)

For all of you French onion soup fans, this one's for you. French Onion Casserole takes your favorite soup and puts it in a casserole form. All of the wonderful flavors of the soup are still in there, but instead of using a bowl, you use a plate. Plus, you don't need to dunk any bread into the soup because the bread is already part of the dish.



#### Ingredients:

- 1/4 cup butter
- 2 large onions (I used one red and one yellow onion)
- 1 loaf of French bread
- 3 celery ribs sliced thinly
- 1 tablespoon flour
- 1 quart of organic beef broth
- 1/4 cup coffee (optional)
- 3 cups shredded Swiss cheese
- 1/4 cup of crispy onions

#### Directions:

1. Melt the butter in a heavy duty pot about 2 quarts in size.
2. Slice off the tops and bottoms of the onion, cut in half and then in slices. Add onions to the butter and stir. Cover. Reduce heat and cook for 45 minutes, stirring every 15 minutes or so.
3. While the onions are caramelizing, slice the entire loaf of bread into 1 to 2 inch cubes and set aside.
4. After 30 minutes, add the sliced celery and cook for the last 15 minutes with the onions. After 45 minutes, add flour and cook for five minutes.
5. Preheat oven to 350 degrees F.
6. Stir in the beef broth and the coffee, if using, and cook for 10 minutes on medium.
7. Pour the soup into a 9 X 13 baking dish. Top with all the bread chunks and press down into the soup to make them all fit. Cover with the Swiss cheese and the crispy onions. Bake for 15 minutes or until the top is crispy and browned.
8. Serve on plates or in bowls. It's thicker than soup, really a casserole with gooey bread and cheese.

MAIN DISH POTLUCK RECIPE IDEAS

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**HAM AND CHEESE BISCUIT PULL-APART CASSEROLE**

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BY: [KIM FROM MAKIN' IT MO'BETTA](#)

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Pull-apart bread is a delightful appetizer or treat, and now it's a main dish. Ham and Cheese Biscuit Pull-Apart Casserole is made with 5 ingredients and can be served as lunch or dinner. Meal time should be fun, and this recipe is. It's taken the classic ham and cheese sandwich and reinvented it into a delightful pull-apart bread.



**Ingredients:**

1 (16.3-ounce) Pillsbury Grands Flaky Layers Biscuits  
1 egg  
2 tablespoons skim milk  
1 cup diced ham  
1 cup cheese of choice (I used 1/2 cup fat-free Cheddar and 1/2 cup 2% mozzarella)  
1/4 teaspoon garlic powder  
Fresh ground pepper, to taste

**Directions:**

1. Heat oven to 350 degrees F.
2. Spray a 7 x 11 inch glass baking dish with cooking spray.
3. In a large bowl, whisk egg and milk together.
4. Open biscuits and cut each biscuit into quarters.
5. Gently stir biscuit pieces into egg mixture until evenly coated.
6. Fold in ham, cheese, garlic powder, and pepper.
7. Dump biscuit mixture into prepared dish, and spread out in an even layer.
8. Bake for approx. 25 minutes or until golden brown.

SIDE DISH RECIPES FOR A POTLUCK

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**SOUTHERN BAKED CORN CASSEROLE**

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BY: [RACHELLE FROM MOMMY? I'M HUNGRY!](#)

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Here is a recipe that is perfect for summer barbecues. Southern Baked Corn Casserole is a great dish filled with corn and creamy goodness.



**Ingredients:**

2 cups fresh grilled corn	1/4 teaspoon ground mustard powder
1/4 cup onion, diced	1/8 teaspoon black pepper
1/2 cup red bell peppers, diced	3/4 cups whole milk
2 tablespoons butter	1 egg (lightly beaten)
2 tablespoons flour	1/3 cup Ritz cracker crumbs
1 teaspoon salt	1 tablespoon butter
1/2 teaspoon paprika	1 tablespoon dried parsley

**Directions:**

1. Preheat oven to 350 degrees F.
2. Put two tablespoons butter in skillet and melt. Stir in onion and bell peppers and cook until the onion is cooked and translucent.
3. Take skillet off burner and mix in flour, salt, paprika, mustard powder, and black pepper. Stir well and put back on burner until the flour/seasoning mixture is lightly bubbly.
4. Slowly add milk while stirring. Continue stirring until the mixture boils and keep stirring constantly for one minute.
5. Remove mixture from heat and stir in corn and egg.
6. Put the corn mixture in a one quart baking pan or casserole dish.
7. Melt 1 tablespoon butter and blend with cracker crumbs and parsley in a small bowl.
8. Sprinkle the cracker mixture on top of the corn casserole.
9. Bake for 30 minutes or until the crackers are lightly browned.

## SIDE DISH RECIPES FOR A POTLUCK

### DELICIOUS BAKED BEANS

BY: [SUSAN FROM SAVORING TIME IN THE KITCHEN](#)

Delicious Baked Beans make a great side dish for any meal. The bacon gives the dish an extra salty flavor and is sure to please the meat lovers at the table. So, if you are looking for a great recipe to pair with any main dish, these baked beans are the choice for you. Simple and easy, these beans are the perfect addition to any meal.



#### Ingredients:

2 cups canned kidney beans, drained  
2 cups butter beans, drained  
2 cups pork and beans with juice  
1/2 cup ketchup  
1/2 cup packed brown sugar  
1/8 teaspoon garlic powder  
1/2 pound bacon, chopped  
1 cup chopped onion  
2 teaspoons fresh thyme leaves  
1/2 teaspoon pepper  
(Optional: 1/4 cup Molasses, 2 tablespoons Dry Mustard, 2 tablespoons Worcestershire)

#### Directions:

1. Sauté the bacon and onion in a skillet until the bacon is cooked through and the onions are soft.
2. Meanwhile, preheat the oven to 325 degrees F.
3. Combine all the beans in a large bowl and stir in the ketchup, brown sugar, garlic powder, thyme, pepper and any other seasonings you choose to use. Stir in the bacon and onions. Spoon into a 2-quart baking dish (or large enough to hold all of the beans) and bake approximately 1 1/2 hours or until the beans are your desired consistency. I like mine a little less 'runny' so sometimes I increase the baking time a little.

Note: These can easily be made the day ahead and reheated.

SIDE DISH RECIPES FOR A POTLUCK

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**LOADED BACON RANCH POTATOES**

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BY: [JUDY HANNEMANN FROM THE MIDNIGHT BAKER](#)

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What's not to love about these Loaded Bacon Ranch Potatoes? Russian or Thousand Island dressing gives this cheesy potato recipe a slightly different taste than other cheesy potato casseroles. Add the bacon, ranch dressing, and cheese, and you're pretty much good to go.



**Ingredients:**

- 2 pounds red bliss potatoes, cut in chunks
- 1/4 cup buttermilk ranch dressing
- 2 tablespoons Russian or Thousand Island Dressing
- 2 tablespoons sour cream
- 2 tablespoons minced fresh chives or 1 tablespoon dehydrated chives
- 5 slices bacon, diced
- 1 1/2 cups Cheddar cheese, shredded
- 2 green onions, chopped finely for garnish

**Directions:**

1. Preheat oven to 350 degrees F. Spray or grease 9 x 13 inch baking pan.
2. In a large bowl, combine the dressings, sour cream, chives, bacon, potatoes and 1/2 cup of the cheese.
3. Place potato mixture in prepared pan. Cover with aluminum foil and bake for 60 minutes.
4. Remove foil and stir. Turn oven temperature to 400 degree F. Return pan to the oven and bake for 15 minutes. Sprinkle remaining 1 cup of cheese over the potatoes. Bake for an additional 5 to 10 minutes or until cheese is melted and bubbly.
5. Remove from oven and garnish with green onion.

Note: If you want crispier potatoes, use the 9 x 13 pan. If you want softer potatoes, use an 11 x 7 or as I did an 8 x 8 deep square baker. Bake times are the same for all pans.

## SIDE DISH RECIPES FOR A POTLUCK

### HOT PINEAPPLE CASSEROLE

BY: [BRANDIE FROM THE COUNTRY COOK](#)

It doesn't matter if you eat this Hot Pineapple Casserole as a side dish or dessert, it still makes for one of the best casserole recipes ever. This casserole dish is a perfect addition to any ham, especially at Easter. The sweet pineapple pairs perfectly with the salty crackers. The hardest part about making this dish is waiting for it to finish baking.



#### Ingredients:

- 1 cup water
- 1 cup sugar
- 3 tablespoons pineapple gelatin mix (Jell-O)
- 3 tablespoons corn starch
- 1 (20-ounce) can pineapple tidbits or chunks (in 100% juice)
- 1 cup sharp Cheddar cheese, finely shredded
- 1 1/2 sleeves Ritz crackers, crushed
- 1/2 stick butter, melted
- 1/2 cup reserved pineapple juice

#### Directions:

1. Preheat oven to 350 degrees F.
2. Spray an 8 x 8 inch baking dish with nonstick cooking spray.
3. In a medium pot over medium heat, whisk together water, sugar, 3 tablespoons pineapple gelatin mix, and 3 tablespoons corn starch until thoroughly combined and you get all the lumps out.
4. Turn heat up to high and let mixture come to a boil and thicken. Continue to whisk. Once thickened, take off heat.
5. Drain pineapple chunks thoroughly, setting aside 1/2 cup of the juice. Add drained pineapple chunks to pot and stir.
6. While pineapple mixture is cooling, make topping. In a large Ziploc bag, finely crush Ritz crackers. Add crackers, melted butter, and 1/2 cup reserved pineapple juice into a medium bowl and stir until combined. Add cheese to cooled pineapple mixture and pour into baking dish. Spread Ritz cracker topping over pineapple mixture.
7. Bake in oven for about 30 to 35 minutes (until topping is golden brown). Serve warm.



SIDE DISH RECIPES FOR A POTLUCK

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**TRIPLE CORN CASSEROLE**

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BY: [KRISTEN FROM CONFESSIONS OF A \(NOT SO\) DOMESTICATED NEWLYWED](#)

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Practically every holiday could benefit from a good corn casserole. Triple Corn Casserole is made with whole kernel corn, cream-style corn, and corn muffin mix. Holidays can be stressful and busy, so an easy recipe like this one is a real life-saver. It's also highly adaptable if you ever want to mix in bacon or chilies.



**Ingredients:**

- 1 (15 1/4-ounce) can whole kernel corn, drained
- 1 (14 3/4-ounce) can cream-style corn
- 1 (8-ounce) package corn muffin mix, such as Jiffy
- 1 cup sour cream
- 1/2 stick salted butter, melted
- 1 cup shredded Cheddar cheese
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

**Directions:**

1. Preheat oven to 350 degrees F.
2. In a big bowl, stir together the corn, corn muffin mix, sour cream, melted butter, salt, pepper, and cheese. Pour into a greased 9 x 13 inch casserole dish.
3. Bake for 45 minutes, or until golden brown.

## EASY POTLUCK RECIPES FOR DESSERT

### TURTLE BARS

BY: [SANDY FROM AT THE BAKER'S BENCH](#)

Goey caramel and toasted pecans are just two of the delicious ingredients in these Turtle Bars. Serve them chilled on a hot afternoon or right out of the oven on a chilly night. Either way, these bars are sure to please.



#### Ingredients:

4 ounces (1 stick) unsalted butter  
1 cup firmly packed light brown sugar  
2 cups all-purpose flour  
1 1/2 cups pecan halves, broken  
5 1/2 ounces unsalted butter  
1/2 cup firmly packed light brown sugar  
1/4 teaspoon kosher salt  
1 1/4 cups milk chocolate chips (or milk and semisweet mixed)

#### Directions:

1. Preheat oven to 350 degrees F. Line a 9 x 13 inch baking dish with aluminum foil and spray with nonstick spray; set aside.
2. Combine four ounces of butter, 1 cup brown sugar, and flour in a large mixing bowl. Using a pastry blender, mix until the texture resembles fine crumbs. Transfer crumbs to baking dish and press mixture firmly into pan in an even layer. Sprinkle the broken pecan halves evenly over the top and set aside.
3. In a 2-quart saucepan, combine 5 1/2 ounces butter, 1/2 cup brown sugar, and salt over medium heat. Cook until butter melts, stirring until sugar dissolves. Bring to boil and allow to boil for 1 minute, stirring frequently. Pour caramel over cookie base, distributing evenly over pecans.
4. Bake the cookie base for 18 to 20 minutes. Remove from oven and sprinkle chocolate chips evenly over the top. Return cookie base to oven for 1 to 2 minutes, or until surface is evenly bubbly and chocolate is glossy. Remove pan to rack and let cool completely.
5. Carefully lift foil sling out of pan and onto cutting board. Fold foil edges down flat and use a long knife to cut cookie slab into small bars. Store in an air-tight container in the refrigerator or freezer for longer storage.

## EASY POTLUCK RECIPES FOR DESSERT

### BUTTERFINGER FUDGE COOKIE BARS

BY: [AIMEE FROM SHUGARY SWEETS](#)

Have you ever been in the mood for a cookie, a brownie, and a candy bar, all at the same time? Well, these Butterfinger Fudge Cookie Bars are a combination of all three! Say goodbye to regular peanut butter cookies. Once you try these bars, you will never go back to the days of individual treats.



#### Cookie Base Ingredients:

3/4 cup unsalted butter, softened  
1 1/4 cup light brown sugar  
1/2 cup creamy peanut butter  
1 egg  
2 tablespoons milk  
1 3/4 cup all-purpose flour  
1/2 teaspoon kosher salt  
1 teaspoon baking soda

#### Topping Ingredients:

12 ounces milk chocolate morsels  
1 (14-ounce) can sweetened condensed milk  
2 (8-ounce) bags Butterfinger Bites, crushed

#### Directions:

1. Preheat oven to 375 degrees F.
2. For the base, beat butter and brown sugar in mixing bowl until combined. Add peanut butter. Beat in egg and milk. Beat in the flour, salt and baking soda. Press dough into a 10 x 15 x 1 inch baking sheet lined with parchment paper. Dough will be sticky, so I dipped my fingers in flour before pressing. Bake in for 15 to 18 minutes. Remove from oven.
3. On stovetop in small saucepan, heat sweetened condensed milk until warm. Whisk in the milk chocolate and continue stirring until smooth. Pour fudge over cookie bars. Top with crushed Butterfingers, pressing them into the fudge lightly. Allow to cool completely and cut into small bars.

## EASY POTLUCK RECIPES FOR DESSERT

### DEATH BY CHOCOLATE POKE CAKE

BY: [JAMIE FROM LOVE BAKES GOOD CAKES](#)

If you consider yourself a chocoholic, then this is the poke cake recipe for you. Death by Chocolate Poke Cake goes a little overboard in the chocolate department, and that's not a bad thing. This moist, decadent cake is one to write home about.



#### Cookie Base Ingredients:

- 1 (15 1/4-ounce) package dark chocolate cake mix
- Ingredients listed on box to make cake
- 1 (3 1/2-ounce) box instant Hershey's Special Dark Chocolate Pudding mix
- 3 cups milk, divided
- 1 (12 3/4-ounce) jar Hershey's Special Dark Chocolate topping
- 1 (3 1/2-ounce) box instant Hershey's Special Dark Chocolate Pudding mix
- 1 (8-ounce) container Cool Whip, thawed
- 1 Giant (6 3/4 ounces) Hershey Dark Chocolate candy bar, chopped

#### Directions:

1. Bake the cake according to package directions using a 9 x 13 inch baking pan.
2. Mix one of the pudding mixes with 2 cups of milk in a medium bowl. Poke holes in the hot cake with the round end of a wooden spoon and slowly pour this mixture over the cake, trying to fill the holes. Microwave the chocolate topping (with the lid off) for about 45 seconds or until it pours easily. Pour evenly over the top of the cake. Let cake cool completely.
3. In a medium bowl, combine the second pudding mix with the additional 1 cup of milk. Carefully fold in the Cool Whip. Spread the mixture evenly over the top of the cake. Sprinkle the chopped candy bar over the top.
4. Refrigerate for at least 4 hours. Store the cake (covered) in the refrigerator.

## 15 Easy Potluck Recipes for a Church Supper

### THANK YOU

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THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

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[Mandy Dawson from In Mandy Land](#)

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[Judy Hannemann from The Midnight Baker](#)

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[Rachelle from Mommy? I'm Hungry!](#)

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Find hundreds of free casserole recipes, cooking tips, and more at  
<http://www.AllFreeCasseroleRecipes.com>.

## 15 Easy Potluck Recipes for a Church Supper



[Brandie Skebinski from the Country Cook](#)

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*Amanda's*  
COOKIN'

*family friendly recipes  
and sweet desserts*



[Amanda Formaro for AllFreeCasseroleRecipes](#)

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[Lori from Who Needs a Cape?](#)

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## 15 Easy Potluck Recipes for a Church Supper



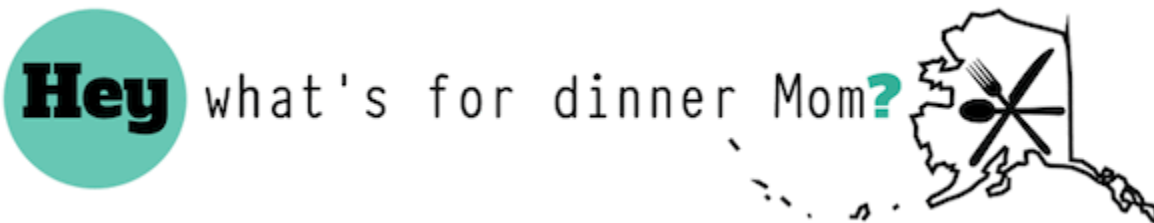
[Andi Gleeson from The Weary Chef](#)

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[Susan from Savoring Time in the Kitchen](#)

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[Laura from Hey What's for Dinner Mom?](#)

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15 Easy Potluck Recipes for a Church Supper

Confessions of a (Not-So)  
Domesticated Newlywed

[Kristen McGuire from Confessions of a \(Not So\) Domesticated Newlywed](#)

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[Aimee from Shugary Sweets](#)

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.....  
**Love Bakes Good Cakes**  
... and brews good stews

[Jamie from Love Bakes Good Cakes](#)

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[Sandy Smith from At The Baker's Bench](#)

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[Kim Morris from Makin' it Mo'Betta](#)

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## 15 Easy Potluck Recipes for a Church Supper

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