

Cinnamon Roll Cake

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HOMEMADE CINNAMON ROLL CAKE (+Video) | The Country Cook

Ingredients

FOR THE CAKE:

- 3 cups all purpose flour
- 1 cup white granulated sugar
- 4 tsp baking powder
- 2 large eggs
- 2 tsp vanilla extract
- 1 1/2 cups milk
- 1/2 cup salted butter (1 stick) melted

FOR THE CINNAMON FILLING:

- 3/4 cup (1 1/2 sticks) salted butter softened to room temp
- 1 cup packed light brown sugar
- 2 tbsp flour
- 1 tbsp ground cinnamon

FOR THE GLAZE:

- 2 cups powdered sugar
- 5 tbsp milk
- 1 tsp vanilla extract

Process

FOR THE CAKE:

Preheat oven to 350F degrees.

Spray 9 x 13 baking dish with nonstick cooking spray (I like the kind that has flour in it).

In a large bowl (or the bowl of your stand mixer), combine ingredients for cake (except melted butter). Don't overmix, just stir until combined.

While your mixer is running, slowly add the 1/2 cup melted butter. Mix just until combined (overmixing flour in baked goods can make it tough and rubbery.) Spread this batter evenly into your baking dish.

FOR THE FILLING:

In a small bowl, combine all your filling ingredients: softened butter, brown sugar, flour and cinnamon. Stir until combined well.

Drop the cinnamon filling by spoonfuls onto the cake batter. Take a butter knife and make swirly, marble effect patterns all around the cake. Drag the knife through both the cinnamon and cake batter.

Bake the cake for about 35-40 minutes (it took about 40 minutes in my oven), until a knife inserted into the center comes out clean.

FOR THE GLAZE:

Whisk together powdered sugar, milk and vanilla extract in small bowl. Pour the glaze over the warm cake.

Nutrition

Servings: 12

Calories: 538kcal

Fat:

Carbs:

Protein: