

Best Cinnamon Bun Cake

Ingredients:

3 cups flour
1/4 tsp salt
1 cup sugar
4 tsp baking powder
1 1/2 cup milk
2 eggs
2 tsp vanilla
4 T butter, melted
2 sticks (1 cup) butter, softened
1 cup brown sugar
2 T flour
1 T cinnamon
2/3 cups nuts (optional)

Glaze:

2 cups powdered sugar
5 T milk
1 tsp vanilla

Directions:

With an electric mixer or stand-up mixer, mix flour, sugar, salt, baking powder, milk, eggs, and vanilla. Once combined well, slowly stir in 4 T melted butter. Pour batter into a greased 9×13" baking pan.

In a large bowl, mix the 2 sticks of softened butter, brown sugar, flour, cinnamon, and nuts until well combined. Drop

evenly over cake batter by the tablespoon and use a knife to marble/swirl through the cake. Bake at 350 degrees for 25-30 minutes or until toothpick comes out nearly clean from center. Place powdered sugar, milk, and vanilla in a large bowl. Whisk until smooth. Drizzle over warm cake. Serve warm (we like it straight out of the oven) or at room temperature.

source:allsimplyrecipes.com