

Cinna-bun Cake in the oven!

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Base:

3 cups flour
1/4 teaspoon salt
1 cup sugar
4 teaspoons baking powder
1 1/2 cups milk
2 eggs
2 teaspoons vanilla
1/2 cup butter, melte

Topping:

1 cup butter, softened
1 cup brown sugar
2 tablespoons flour
1 tablespoon cinnamon

Glaze:

2 cups powdered sugar
5 tablespoons milk
1 teaspoon vanilla

DIRECTIONS:

Preheat oven to 350F. Prepare a 9 x 13 baking pan (buttered).

Mix all of the base ingredients together, with the exception of the butter. Add the melted butter last, and then pour into your prepared pan,

Mix all of the topping ingredients together in a separate bowl. Mix well. Drop by teaspoonful over the base, as evenly as you can over the entire base. Take a butter knife and swirl the topping into the base. Pop into the oven and bake for 28-30 minutes.

While the cake is baking, prepare the glaze and set aside.

Remove from oven and glaze the cake while still warm.

Source : allrecipes.com