

Cinna-bun Cake in the oven

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, melted

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.