

Cinnamon Roll Cake

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Ingredients:

Cake:

3 c. flour

1/4 tsp. salt

1 c. sugar

4 tsp. baking powder

1 1/2 c. milk

2 eggs

2 tsp. vanilla

1/2 c. butter, melted

Topping:

1 c. butter, softened

1 c. brown sugar

2 Tbsp. flour

1 Tbsp. cinnamon

Directions:

Mix everything together except for the butter. Slowly stir in the melted butter and pour into a greased 9×13 pan. For the topping, mix all the ingredients together until well combined. Drop evenly over the batter and swirl with a knife. Bake at 350 for 28-32 minutes.

Glaze:

2 c. powdered sugar

5 Tbsp. milk

1 tsp. vanilla

While warm drizzle the glaze over the cake.