

Honey Bun Coffee Cake

Ingredients

1 box yellow cake mix
8-ounce tub sour cream
4 eggs
3/4 c. vegetable oil
1 c brown sugar
1 Tbsp ground cinnamon
2 c. powdered sugar
4 Tbsp. milk
1 Tbsp. vanilla

Directions

Preheat oven to 325. Prepare 9 x 13 pan.

In large mixing bowl, combine cake mix, eggs, oil, and sour cream.

Stir by hand until large lumps are gone. There will still be some lumps but that's ok.

Pour half the batter into the pan.

Now, in a medium bowl. Take your brown sugar and cinnamon and combine.

Mix up your brown sugar and cinnamon really well.

Sprinkle the brown sugar mixture all over the batter in the cake pan.

Don't do what I did below. Be sure to get that cinnamon mixture all the way to the edge of the pan.

Now carefully spread the other half of the batter on top.

Don't be afraid, it's gonna get really uncomfortable.

All the batter and stuff is gonna get all mixed together and you're gonna think you are doing it all wrong.

But don't worry how it looks. Trust me.

Once it's all spread around, take a butter knife and twirl it all through the batter, so it gets all swirly and stuff.

Bake for 40 minutes or until a toothpick comes out clean.

Just when it's about done baking, mix together your powdered sugar, vanilla and milk.

I always use a fork to be sure all the little clumps get broken up.

Once the cake comes out of the oven, waste no time at all.

Pour this powdered sugar mixture over the warm cake.

Now sit back and wait for the wonderful crackle to appear.

Oh that honey bun topping.

Try your hardest to wait about 15 minutes before you cut into her.

I know it's gonna be hard waiting, especially if you have a nice cup of coffee sitting there.

But once it's time, close your eyes, and see if it takes you back to your Honey Bun days.

And if you don't have any Honey Bun memories, then start those memories today, right now.