

# It's Only Logical To Turn Cinnamon Rolls Into A Cake...Right?

## **Cake:**

3 cups Gold Medal flour

$\frac{1}{4}$  teaspoon salt

1 cup sugar

4 teaspoons baking powder

1  $\frac{1}{2}$  cups milk

2 eggs

2 teaspoons vanilla

$\frac{1}{2}$  cup (1 stick) real butter, melted

## **Topping:**

1 cup (2 sticks) real butter, softened

1 cup Domino brown sugar

2 tablespoons flour

1 tablespoon cinnamon

$\frac{3}{4}$  cup chopped pecans, (optional)

## **Glaze:**

2 cups powdered sugar

5 tablespoons milk

1 teaspoon vanilla

## **Instructions**

Preheat oven to 350 degrees.

In an electric or stand mixer mix the flour, salt, sugar, baking powder, milk, eggs and vanilla. Once combined well, slowly stir in the  $\frac{1}{2}$  cup melted butter. Pour batter into a greased 9 x 13 inch baking pan.

In a large bowl, mix the 2 sticks of softened butter, brown sugar, flour, cinnamon and pecans until well combined. Drop evenly over cake batter by the tablespoonfuls 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. You want to make sure it's done. I like most things underdone but cake is not one of them.

Place powdered sugar, milk and vanilla in a large bowl. Whisk until smooth. Drizzle over warm cake. Serve warm or at room temperature.

Source : [allrecipes.com](http://allrecipes.com)