

# Best Cinnamon Bun Cake

## Ingredients:

3 cups flour  
1/4 tsp salt  
1 cup sugar  
4 tsp baking powder  
1 1/2 cup milk  
2 eggs  
2 tsp vanilla  
4 T butter, melted  
2 sticks (1 cup) butter, softened  
1 cup brown sugar  
2 T flour  
1 T cinnamon  
2/3 cups nuts (optional)

### Glaze:

2 cups powdered sugar  
5 T milk  
1 tsp vanilla

## Directions:

With an electric mixer or stand-up mixer, mix flour, sugar, salt, baking powder, milk, eggs, and vanilla. Once combined well, slowly stir in 4 T melted butter. Pour batter into a greased 9×13" baking pan.

In a large bowl, mix the 2 sticks of softened butter, brown sugar, flour, cinnamon, and nuts until well combined. Drop

evenly over cake batter by the tablespoon 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. Place powdered sugar, milk, and vanilla in a large bowl. Whisk until smooth. Drizzle over warm cake. Serve warm (we like it straight out of the oven) or at room temperature.

source:[allsimplyrecipes.com](http://allsimplyrecipes.com)