

Cinnamon Roll Cake by Lynn's Recipes



A delicious cake for breakfast, brunch or just a snack with coffee or tea. Simple to make and uses ingredients you may have on hand in your pantry and refrigerator.

Ingredients:

Cake:

- 3 cups all purpose flour
- $\frac{1}{4}$ teaspoon salt
- 1 cup sugar
- 4 teaspoons baking powder
- 1-1/2 cups milk
- 2 eggs
- 2 teaspoons vanilla
- $\frac{1}{2}$ cup butter, melted

Topping:

- 1 cup butter, softened
- 1 cup brown sugar
- 1 Tablespoons flour
- 1 Tablespoon cinnamon

Cake -- Mix everything together except for the butter. Slowly stir in the melted butter and pour into a greased 9x13" baking pan.

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Topping -- Mix all the ingredients together until well combined. Drop evenly over the batter and swirl with a knife. Bake in a preheated 350° oven for 30 minutes.

Glaze:

- 2 cups powdered sugar
- 5 Tablespoons milk
- 1 teaspoon vanilla

Whisk glaze ingredients together until smooth. While cake is warm, drizzle the glaze over the cake.

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