

# Cinnamon Roll Cake

## Cake:

1 1/2 c. flour  
1/8 tsp. salt  
1/2 c. sugar  
2 tsp. baking powder  
3/4 c. milk  
1 egg  
1 tsp. vanilla  
1/4 c. butter, melted

## Cinnamon Topping:

1/4 c. butter, melted  
1/2 c. brown sugar  
2 Tbsp. flour  
1 Tbsp. cinnamon

## Powdered Sugar Glaze:

1 c. powdered sugar  
1/2 tsp. vanilla  
2 to 3 Tbsp. water

1. Preheat the oven to 350°.
2. Spray a 9" x 13" baking pan with cooking spray and set aside.
3. Cut the stick of butter in half. One half will be used in the cake batter and one half in the cinnamon topping.

## For the Cake:

1. Combine the flour, salt, sugar and baking powder together in a large mixing bowl. Stir together with a wooden spoon until evenly combined.
2. Add the milk, egg, vanilla and 1/4 cup (half of a stick) melted butter. Stir together with a wooden spoon until the batter is evenly combined.
3. Pour the batter into the sprayed baking pan and spread until it is evenly distributed in the pan. Do not put the cake in the oven yet.

## For the Cinnamon Topping:

1. Place the other 1/4 cup (half of a stick) of butter in a small glass mixing bowl and place in the microwave. Place a paper towel over the butter so that it does not make a mess. Heat the butter for 30 seconds at a time until it is melted.
2. Remove from the microwave and add the brown sugar, flour and cinnamon. Stir until evenly combined.
3. Drop small spoonfuls of the cinnamon topping evenly onto the top of the cake batter. Use a butter knife or spatula to swirl the cinnamon topping into the bake batter.
4. Place the baking pan in the oven and bake at 350° for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. It should not be doughy.

## For the Powdered Sugar Glaze:

1. While the cinnamon roll cake is baking. Prepare the powdered sugar glaze.
2. Place the powdered sugar and vanilla into a cereal bowl.
3. Add ONLY ONE tablespoon of water to the powdered sugar at a time, stirring between each addition, until you get the glaze consistency you want. You may not use all of the water. If the glaze becomes too thin, add a little bit of powdered sugar to the glaze until it reaches the desired consistency.

## To Serve the Cinnamon Roll Cake:

1. Drizzle the powdered sugar glaze over the warm cinnamon roll cake. Cut into pieces and serve warm.