

Super Moist Cinnamon Swirl Cake That Tastes Better Than a Cinnamon Roll

. It's made with a tender buttermilk batter and layered with a



OVEN
350°F

TIME
5 min

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INGREDIENTS

Cake Batter:

- 2 cups all-purpose flour
 - 1 $\frac{1}{2}$ cups sugar
 - 1 teaspoon baking powder
 - $\frac{1}{2}$ teaspoon baking soda
 - $\frac{1}{2}$ teaspoon salt
 - 1 cup buttermilk
 - 2 large eggs
 - 1 teaspoon vanilla extract
 - $\frac{1}{2}$ cup unsalted butter, melted
- Cinnamon Swirl:
- 1 cup brown sugar
 - 1 tablespoon cinnamon

DIRECTIONS

1. Prep: Preheat your oven to 350°F (175°C).
2. Grease and flour a 9x13-inch baking dish.
3. Make the Batter: In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
4. In a separate bowl, whisk buttermilk, eggs, vanilla, and melted butter.
5. Pour the wet ingredients into the dry and stir until just combined.
6. Make the Cinnamon Swirl: In a small bowl, mix brown sugar and cinnamon.
7. Stir in melted butter until well combined.
8. Assemble the Cake: Pour half the batter into the prepared pan.
9. Sprinkle the cinnamon mixture evenly over the batter.
10. Pour remaining batter on top and swirl gently with a knife or skewer.
11. Bake: Bake for 35-40 minutes or until a toothpick inserted into the center comes out clean.
12. Let the cake cool slightly before slicing and serving.

SWAPS & NOTES

& Swaps Buttermilk : Essential for flavor and texture.

If you don't have it, mix 1 cup milk with 1 tablespoon lemon juice or vinegar and let sit 5 minutes.

Brown Sugar : Use dark for a deeper molasses flavor.

Swirl Add-Ins : Add chopped pecans or walnuts for crunch.

TIPS FOR SUCCESS

Don't overmix the batter to keep the cake tender.

Swirl just enough to blend-don't mix the layers completely.

Let the cake rest 10-15 minutes after baking to set the swirl before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/super-moist-cinnamon-swirl-cake-that-tastes-better-than-a-cinnamon-roll/>