

Hawaiian Roll Bundt Cake: A Buttery, Sweet Twist on a Classic

with a buttery glaze that soaks into every bite. It's



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 pack (12 rolls) of Hawaiian sweet rolls (like King's Hawaiian)
- 1/2 cup unsalted butter, melted
- 1/2 cup brown sugar
- 1/4 cup heavy cream
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon (optional, for extra warmth)
- Pinch of salt

Optional Toppings:

- Powdered sugar
- Whipped cream
- Chopped nuts (pecans or walnuts)
- Caramel drizzle

How to Make Hawaiian Roll Bundt Cake (Step-by-Step):

1. Preheat and Prep the Pan:
2. Make the Buttery Caramel Sauce:
3. Coat the Bundt Pan:
4. Arrange the Rolls:
5. Bake Until Golden:
6. Flip and Serve:
7. Add Toppings and Enjoy!:

Pro Tips for the Best Hawaiian Roll Bundt Cake:

- Use fresh Hawaiian rolls - stale rolls won't absorb the butter mixture as well.
- Let it sit before flipping - this helps the caramel

set slightly so it doesn't run everywhere.

Add nuts for extra crunch - chopped pecans or walnuts make a great addition!

Want a gooier cake? Add an extra 2 tablespoons of heavy cream to the butter mixture.

What to Serve With This Bundt Cake:

Coffee or tea - the perfect cozy morning treat.

Fresh fruit - strawberries or bananas add a refreshing balance.

Vanilla ice cream - because why not?

FAQs (From My Kitchen to Yours):

Why You Need to Try This Recipe:

DIRECTIONS

- 1.** Preheat and Prep the Pan: Preheat your oven to 350°F (175°C). Grease a Bundt pan well with butter or nonstick spray.
- 2.** Make the Buttery Caramel Sauce: In a small saucepan over medium heat, melt the butter. Stir in the brown sugar, heavy cream, vanilla, cinnamon, and a pinch of salt. Cook for about 2 minutes, just until everything is combined and smooth. Don't boil!
- 3.** Coat the Bundt Pan: Pour half of the butter-brown sugar mixture into the bottom of the Bundt pan. This will create a caramelized topping once the cake is flipped out.
- 4.** Arrange the Rolls: Take the Hawaiian rolls and cut them into quarters. Gently place them in the pan, arranging them evenly. Pour the remaining butter mixture over the rolls, making sure to coat them well.
- 5.** Bake Until Golden: Bake for 30-35 minutes, or until the top is golden brown and the sauce is bubbling around the edges.
- 6.** Flip and Serve: Let the cake cool for 5-10 minutes, then place a serving plate over the pan and carefully invert it so the gooey caramel side is on top.
- 7.** Add Toppings and Enjoy!: Dust with powdered sugar, drizzle with caramel, or top with whipped cream. Serve warm and watch it disappear!
- 8.** Pro Tips for the Best Hawaiian Roll Bundt Cake: Use fresh Hawaiian rolls - stale rolls won't absorb the butter mixture as well.
- 9.** Let it sit before flipping - this helps the caramel set slightly so it doesn't run everywhere.

10. Add nuts for extra crunch - chopped pecans or walnuts make a great addition!
11. Want a gooier cake? Add an extra 2 tablespoons of heavy cream to the butter mixture.
12. What to Serve With This Bundt Cake: This cake is already amazing on its own, but here are some fun pairings:
13. Coffee or tea - the perfect cozy morning treat.
14. Fresh fruit - strawberries or bananas add a refreshing balance.
15. Vanilla ice cream - because why not?
16. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! You can assemble it in the pan the night before, then bake fresh in the morning.
17. Q: Do I have to use a Bundt pan?A: Nope! A regular 8x8-inch baking dish works too-just layer and bake as directed.
18. Q: Can I use other types of bread?A: Absolutely! Brioche or challah work great, but the sweet rolls really take it to the next level.
19. Q: How do I store leftovers?A: Keep it in an airtight container at room temperature for 2 days or in the fridge for up to 5 days. Reheat in the microwave for 15-20 seconds.
20. Why You Need to Try This Recipe: This Hawaiian Roll Bundt Cake is sweet, buttery, gooey, and ridiculously easy to make. Whether you serve it for brunch, dessert, or just because, it's guaranteed to be a crowd-pleaser.
21. Try it out and let me know how you like it! Did you add nuts, caramel, or maybe a cinnamon twist? However you make it, one thing's for sure-you'll want to make it again! Happy baking!

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

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