

## Cinnamon Roll Cake: All the Swirls, None of the Fuss

this Cinnamon Roll Cake is your dream come true



OVEN  
**350°F**

TIME  
**40 min**

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### INGREDIENTS

For the Cake:

3 cups all-purpose flour  
1 cup granulated sugar  
4 teaspoons baking powder  
... teaspoon salt  
1 $\frac{1}{2}$  cups milk  
2 eggs

2 teaspoons vanilla extract  
 $\frac{1}{2}$  cup unsalted butter, melted

For the Cinnamon Swirl:

1 cup brown sugar  
2 tablespoons all-purpose flour  
1 tablespoon ground cinnamon

For the Glaze:

2 cups powdered sugar  
5 tablespoons milk  
1 teaspoon vanilla extract

### DIRECTIONS

1. Step 1: Preheat and Prep: Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish.
2. Step 2: Make the Cake Batter: In a large bowl, whisk together the flour, sugar, baking powder, and salt. Add milk, eggs, and vanilla, then stir in melted butter. Mix until smooth and pour into your prepared baking dish.
3. Step 3: Add the Cinnamon Swirl: In a separate bowl, combine brown sugar, flour, cinnamon, and melted butter. Drizzle this mixture over the cake batter. Use a knife to gently swirl it in-don't overmix!
4. Step 4: Bake: Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean.
5. Step 5: Make the Glaze: While the cake bakes, whisk together powdered sugar, milk, and vanilla until smooth.
6. Step 6: Glaze and Serve: Drizzle the glaze over the warm cake so it soaks in slightly. Let it sit for a few minutes, then slice and enjoy!

### TIPS FOR SUCCESS

Don't over-swirl the cinnamon mixture-you want ribbons, not full blending.

Serve warm for the full cinnamon roll experience.

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

Original recipe: <https://chefmaniac.com/cinnamon-roll-cake-all-the-swirls-none-of-the-fuss/>