

Strawberry Honeybun Cake with Strawberry Cream Icing: A Sweet Delight

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OVEN
350°F

TIME
30-35 min

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INGREDIENTS

to create this sweet and delightful Strawberry Honeybun Cake:

For the Cake: 1 (15.25 ounce) box yellow cake mix (plus ingredients called for on box: typically eggs, oil, water) 1/2 cup packed light brown sugar 1 teaspoon ground cinnamon 1/4 cup unsalted butter, melted:

DIRECTIONS

1. instructions for the additional ingredients (eggs, oil, water/milk), but then incorporate them into this recipe's steps.
2. Brown : Sugar & Cinnamon:
3. These create the signature "honeybun" swirl. Adjust amounts slightly to your preference for spice.
4. Strawberry : Jam/Preserves:
5. Use good quality jam for the best flavor in the icing. Seedless preserves will give a smoother icing. For an even more intense strawberry flavor, you can reduce fresh strawberries and use that puree, but ensure it's thick enough for the icing.
6. Cream : Cheese & Butter (for icing):
7. Ensure both are softened to room temperature for a smooth, lump-free frosting. Full-fat cream cheese gives the best richness.
8. Powdered : Sugar:
9. Sifting the powdered sugar is highly recommended to avoid lumps in your icing.
10. Milk/: Cream (for icing):
11. Adjust gradually to achieve your desired drizzly or spreadable consistency.
12. Steps for the : Recipe
13. Let's get this sweet and pretty cake baking!
14. Prepare : Oven & Pan:
15. Preheat your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.
16. Prepare : Cake Batter:
17. In a large mixing bowl, prepare the yellow cake mix according to the package directions (using eggs, oil,

water/milk as specified on the box). Set aside.

18. Make : Cinnamon-Strawberry Swirl:
19. In a small bowl, combine the 1/2 cup packed light brown sugar and 1 teaspoon ground cinnamon. Stir in the 1/4 cup melted butter until it forms a thick, crumbly paste.
20. Assemble : Cake:
21. Pour about two-thirds of the prepared cake batter into your greased and floured 9x13 inch baking pan, spreading evenly.
22. Create : Swirl:
23. Sprinkle spoonfuls of the brown sugar-cinnamon-butter mixture evenly over the batter in the pan. Top with the remaining one-third of the cake batter, gently spreading it over the brown sugar mixture.
24. Swirl (Optional but Fun!):
25. Using a knife or a skewer, gently swirl the brown sugar mixture into the top layer of batter to create ribbons of flavor. Don't overmix.

SWAPS & NOTES

Cake Mix: A yellow cake mix is classic for this recipe.

You can also use a white cake mix for a slightly different base.

Follow the box instructions for the additional ingredients (eggs, oil, water/milk), but then incorporate them into this recipe's steps.

Brown Sugar & Cinnamon: These create the signature "honeybun" swirl.

TIPS FOR SUCCESS

Don't Overmix Batter: Mix the cake batter according to box directions, and then when assembling, avoid overmixing to ensure a tender cake.

Gentle Swirl: When creating the swirl, don't overdo it.

You want distinct ribbons, not a fully mixed color.

Cool Completely: Frosting a warm cake will cause the icing to melt and slide off.

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

Original recipe: <https://chefmaniac.com/strawberry-honeybun-cake-with-strawberry-cream-icing-a-sweet-delight/>