

Hawaiian Roll Bundt Cake: Your New Favorite Sweet & Easy Dessert

The Sweet Ingenuity of Doctored Mixes and Convenience Baking



OVEN
350°F

TIME
5-10 min

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INGREDIENTS

to create this moist and delightful Hawaiian Roll Bundt Cake:

For the Glaze: 1 1/2 cups powdered sugar , sifted
2-4 tablespoons milk or heavy cream 1/2 teaspoon vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get this unique and delicious : Bundt cake baking!
3. Prepare : Oven & Bundt Pan:
4. Preheat your oven to 350°F (175°C). Thoroughly grease and flour a 10-12 cup Bundt pan. This is crucial for easy release!
5. Prepare : Hawaiian Rolls:
6. Tear or cut the : Hawaiian rolls into small pieces (about 1-inch chunks). Place them in a large mixing bowl.
7. Soak : Rolls:
8. Pour the milk over the torn : Hawaiian roll pieces. Let them soak for 5-10 minutes, stirring occasionally, until the rolls have absorbed most of the milk and are very soft and mushy. You can lightly mash them with a fork.
9. Combine : Wet Ingredients:
10. In a separate medium bowl, whisk together the melted butter, granulated sugar, eggs, and vanilla extract until well combined.
11. Combine : Wet & Soaked Rolls:
12. Pour the wet ingredient mixture into the bowl with the soaked Hawaiian rolls. Stir well until thoroughly combined.
13. Add : Leavening & Salt:
14. Stir in the baking powder and salt. If using optional shredded coconut, fold it in now. Mix until just combined.
15. Pour into : Pan:

16. Pour the cake batter evenly into your prepared Bundt pan. Spread gently with a spatula.
17. Bake for 40-50 minutes, or until the cake is golden brown on top and a wooden skewer or toothpick inserted into the center comes out clean.
18. Cool : Cake:
19. Remove the cake from the oven and let it cool in the Bundt pan on a wire rack for 10-15 minutes. This is important to allow the cake to set before inverting.
20. Invert & : Cool Completely:
21. Carefully invert the : Bundt cake onto a wire rack. Let it cool
22. completely
23. before applying the glaze. This is crucial to prevent the glaze from melting.
24. Make the : Glaze:
25. While the cake cools, in a small bowl, whisk together the sifted powdered sugar, milk (or heavy cream), and vanilla extract until smooth. Adjust milk gradually to reach your desired drizzly consistency.

SWAPS & NOTES

Hawaiian Rolls: King's Hawaiian Sweet Rolls are essential for this recipe; their unique sweetness and texture are what make this cake special.

Do not substitute with regular dinner rolls.

Milk: Whole milk or 2% milk will provide the best richness and moisture.

Butter: Unsalted butter is preferred to control the saltiness.

TIPS FOR SUCCESS

Thoroughly Grease and Flour Bundt Pan: Bundt cakes can be tricky to release.

Be very generous with the grease (butter or shortening) and flour, getting into all crevices.

Alternatively, use a baking spray with flour.

Soak Rolls Completely: Ensure the Hawaiian roll pieces are fully softened by the milk.

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

Original recipe: <https://chefmaniac.com/hawaiian-roll-bundt-cake-your-new-favorite-sweet-easy-dessert/>