

Addictive Cinnamon Cake Recipe: The Easy Cake Mix Dessert Everyone Loves

2 tablespoons cinnamon sugar



OVEN
350°F

TIME
35 to 40 min

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INGREDIENTS

- 1 box yellow cake mix
- 1 box vanilla pudding mix
- 4 eggs
- 1 cup sour cream
- 3/4 cup oil
- 1/2 cup water
- 2 tablespoons cinnamon sugar

DIRECTIONS

- 1.** Preheat and Prepare the Pan: Preheat your oven to 350°F (175°C). Grease a baking dish well so the cake releases easily after baking.
- 2.** Mix the Batter: In a large mixing bowl, combine the yellow cake mix, vanilla pudding mix, eggs, sour cream, oil, and water. Beat until the batter is smooth and fully combined, with no dry pockets remaining.
- 3.** Pour into the Pan: Spread the batter evenly into the prepared baking dish. It will be thick and creamy, which is exactly what you want for a moist finished cake.
- 4.** Add the Cinnamon Sugar: Sprinkle the cinnamon sugar evenly over the top. For a slightly marbled effect, use a knife to swirl it lightly into the batter without overmixing.
- 5.** Bake: Bake for 35 to 40 minutes, or until the cake is set and lightly golden on top. A toothpick inserted in the center should come out clean or with a few moist crumbs.
- 6.** Cool and Serve: Let the cake cool for at least a few minutes before slicing. Serve warm, room temperature, or chilled, depending on how you like your cake.

SWAPS & NOTES

Yellow cake mix gives this recipe its classic buttery flavor, but a white cake mix can work too if that's what you have on hand.

Vanilla pudding is the best match for the cinnamon profile, though cheesecake pudding can add an extra-rich twist if you

want to experiment.

Sour cream is one of the key ingredients here, so I would not skip it.

Greek yogurt can work as a substitute, but sour cream gives the cake that especially moist, tender crumb.

TIPS FOR SUCCESS

Do not overmix the batter once everything is combined.

Mixing just until smooth helps keep the texture soft and tender.

Since this cake is meant to be moist, pulling it from the oven as soon as it tests done makes a big difference.

If you want clean slices, let the cake cool more fully before cutting.

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

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