

Cinnamon Roll Cake

Yield: 18-20 servings

Source: Adapted from Cookin up North

INGREDIENTS:

Cake:

3 cups all-purpose flour

¼ teaspoon salt

1 cup sugar

4 teaspoons baking powder

1 ½ cups milk

2 eggs

1 teaspoon vanilla extract

1 teaspoon almond extract

½ cup butter, melted

Topping:

¾ cup butter, softened {not melted}

1 cup brown sugar

2 tablespoons all-purpose flour

1 tablespoon cinnamon

Glaze:

1 ½ cups powdered sugar

3 tablespoons milk

½ teaspoon vanilla

DIRECTIONS:

1. For the cake, mix together the flour, salt, sugar and baking powder.
2. Add the milk, eggs, vanilla extract and almond extract. Then slowly stir in the melted butter. Pour the batter into a greased 9×13 pan.
3. Make the topping by mixing together the softened butter, brown sugar, flour and cinnamon. Drop evenly over the batter and swirl into the cake with a knife.
4. Bake at 350 degrees for 28-33 minutes. Remove from the oven and let cool slightly.
5. For the glaze mix together the powdered sugar, milk and vanilla. It should be slightly thick but still runny enough to pour. Pour the glaze over the warm cake. The glaze will harden a little as it sets.
6. Serve warm and enjoy!