



CINNAMON ROLL SWIRL CAKE

BATTER:

3 cup flour
1/4 tsp salt
1 cup sugar
4 tsp baking powder
1 1/2 cup milk
2 eggs
2 tsp vanilla
1/2 cup butter, melted

Topping:

1 cup butter, soft to the point of almost melted*
1 cup brown sugar
2 Tbsp flour
2 Tbsp cinnamon

Glaze:

2 cup powdered sugar
5 Tbsp milk
1 tsp vanilla

In a large bowl, mix all the ingredients together except for the butter. Once mixed; slowly pour in the butter. Stir into batter. Pour into a greased 9x13 pan. For the topping, mix all the ingredients together until well combined. Drop evenly over the batter and swirl with a knife. Bake at 350 for 30-40 minutes.

While the cake is warm ~ drizzle the glaze over the cake. *This cake is outta this world!!!!!!*

[Charlotte Martin Little](#) shared [Mickey Friedrich's photo](#).