

Cinnabon Cake

Recipe from Lynette Kemp

Found at <http://hugsandcookiesxoxo.com/2014/02/cinnabon-cake-cream-cheese-frosting.html>

Ingredients:

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

TOPPING

- 1 cup butter, *melted*
- 1 cup brown sugar
- 2 Tbsp. flour (or 4 cups if gluten free)
- 1-1/2 Tbsp. cinnamon (the original recipe called for 1 Tbsp. but we like a little more)

Frosting:

- 3 oz. cream cheese
- 1/4 cup softened butter
- 1 1/2 cup powdered sugar
- a few teaspoons milk

Instructions

1. Preheat oven to 350 degrees. Spray a 9×13 glass baking pan with cooking spray or coconut oil spray. Set aside.
2. In a mixer, add the flour, salt, sugar, baking powder, milk, eggs, and vanilla. Once combined well, slowly stir in the melted butter. Pour into pan.
3. For the topping, mix the butter, brown sugar, flour and cinnamon together until well combined. Drizzle evenly over the batter and use a knife to marble/swirl through the cake.
4. Bake at 350 for 35-40 minutes or when a toothpick inserted near the center comes out nearly clean.
5. Frosting: Beat the first 3 ingredients until creamy. Add a drop of milk at a time until still thick, yet spreadable.

