

Treasure Barrel

Cinnamon Roll Cake – Easy Cozy Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 1 cup buttermilk
- [ ] 2 tsp pure vanilla extract
- [ ] 2 tsp ground cinnamon

Glaze

- [ ] 1 cup powdered sugar
- [ ] 2-3 tbsp milk
- [ ] ½ tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch round cake pan.
2. In a bowl whisk together flour, baking powder, baking soda, and salt; set aside.
3. Using a mixer, cream butter and brown sugar until light and fluffy, about 3-4 minutes.
4. Add eggs one at a time, beating well after each, then stir in vanilla.
5. Mix dry ingredients into the wet mixture alternately with buttermilk, beginning and ending with dry.
6. In a small bowl combine ground cinnamon with a pinch of sugar; fold gently into the batter to create ribbons.
7. Pour batter into the prepared pan, smoothing the top.
8. Bake for 28-32 minutes, or until a toothpick inserted in the center comes out clean.
9. While the cake cools, whisk together powdered sugar, milk, and vanilla to form a smooth glaze.
10. Drizzle the glaze over the warm cake, allowing it to set before slicing.

Nutrition per serving

320 kcal	5 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper caramel flavor, use dark brown sugar.
- Allow the cake to cool on a wire rack for even glaze setting.
- For extra cinnamon punch, sprinkle a light dusting of cinnamon sugar on top before glazing.