Cinnamon Roll Cake

3 cups of flour

1 cup of sugar

4 tsp baking powder

2 eggs

2 tsp vanilla

1 ½ cups milk

½ cup melted butter

Cinnamon filling:

¾ cup softened butter

1 cup brown sugar

2tbsp flour

1 tbsp cinnamon

Glaze:

2 cups icing sugar

5 tbsp milk

1 tsp vanilla

Mix all ingredients for cake except melted butter. Slowly add melted butter. Mix until just combined. Spread batter in a greased 9 x 13 pan.

Combine cinnamon filling. Stir until combined. Drop filling by spoonful’s onto cake batter. Take a knife and swirl into cake.

Bake at 350 degrees for 35-40 minutes

When the cake is baked and out of the oven, pour glaze over warm cake. There is a lot so save some for when you cut individual pieces.