

## Cinnamon Roll Cake

### Cake

3 C All Purpose Flour  
¼ tsp Salt  
1 C Sugar  
4 tsp Baking Powder  
2 C Milk  
2 Eggs  
2 tsp Vanilla  
⅓ C Melted Butter  
1 T Maple Syrup

### Topping

½ C Butter, melted  
¾ C Brown Sugar  
2 ½ T Flour  
1 ½ T Cinnamon

### Glaze

1 ½ C Powdered Sugar  
3 ½ T Milk  
¾ tsp Vanilla

Preheat oven to 350 degrees. Line 9x13 pan with aluminum foil (enough to use as a handle after cake is cooled) and spray with baking non stick spray.

Cake: In standing mixing bowl, mix cake ingredients together and pour batter into prepared pan.

Topping: mix all ingredients well in a small bowl. Drop spoonfuls of topping on to batter and swirl it with a knife. Make sure you swirl topping deep in to the batter.

Bake for 30-35 minutes or until a toothpick comes out clean. Remove cake from oven and let cool for 5 minutes. Using the handle of a wooden spoon, poke holes in the cake. Pour glaze over the warm cake making sure glaze is on the top and in the holes. Let cake cool completely. Using the aluminum foil, remove cake from pan and cut in to squares. Enjoy!!