Cinna-bun Cake

Batter ingredients:

1/4 cup butter softened
1/2 cup sugar
1 1/2 cup all purpose flour
1 teaspoon vanilla extract
1 egg
3/4 cup milk
3/4 tablespoon baking powder
Pinch of Salt

Topping ingredients:

1/2 tablespoon ground cinnamon
1 tablespoon flour
1/2 cup brown sugar
1/2 cup butter softened

Glaze ingredients:

1 cup powdered sugar
3 tablespoon milk
1/2 teaspoon vanilla extract

Directions:

1. Preheat oven to 350 degrees.
2. Grease your 8x8 baking dish.
3. With electric mixer, mix all the batter ingredients listed above in a large bowl together until well-combined.
4. Pour the batter into the greased dish.
5. Mix all the topping ingredients listed above with a spoon in a small bowl until well combined.
6. Drop spoonfuls of the topping evenly over the batter.
7. Swirl the topping with a butter knife into the batter.
8. Bake it in the oven for 28-32 minutes or until toothpick comes out clean.
9. Prepare the glaze ingredients listed above in a small bowl while the cake is baking.
10. While cake is warm drizzle the glaze over the cake.
11. The delicious Cinna-bun cake is ready for you to enjoy!