

Swirly Cinnamon Roll Cake

3 cups flour
1/4 teaspoon salt
1 cup sugar
4 teaspoons baking powder
1 1/2 cups milk
2 egg
2 teaspoons vanilla
1/2 cup butter, melted

TOPPING
1 cup butter, softened
1 cup brown sugar
2 tablespoons flour
2 tablespoons cinnamon

GLAZE
2 cups powdered sugar
5 tablespoons milk
1 teaspoon vanilla

In a large bowl, mix all the ingredients together except for the butter.

Once mixed, slowly pour in the butter.

Pour into a greased 9x13 pan.

For the topping, mix all the ingredients together until well combined.

Drop evenly over the batter and swirl with a knife.

Bake at 350 for 30-40 minutes.

While the cake is warm ~ drizzle the glaze over the cake.