

Helergon Kitchen

Cinnamon Roll Cake: Sweet Soft Cinnamon Swirl

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 cup whole milk, warmed
- [ ] 1/2 cup unsalted butter, melted
- [ ] 2 large eggs
- [ ] 3/4 cup brown sugar
- [ ] 1/4 cup white sugar
- [ ] 2 tsp vanilla extract
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt

Cinnamon Swirl

- [ ] 1/2 cup brown sugar
- [ ] 2 tbsp ground cinnamon
- [ ] 2 tbsp unsalted butter, softened

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and set aside.
2. In a large bowl, whisk flour, baking powder, and salt. In another bowl, beat together melted butter, sugars, eggs, milk, and vanilla until smooth.
3. Combine the wet and dry mixtures gently; stir just until incorporated. The batter should be slightly lumpy.
4. Spread the batter evenly in the prepared pan.
5. To make the swirl, mix softened butter, brown sugar, and cinnamon into a paste. Drop spoonfuls over the batter and swirl with a knife.
6. Bake for 30-35 minutes, or until a toothpick inserted comes out clean. Let cool 10 minutes before unmolding.

Nutrition per serving

320 kcal	6 g	42 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, add a splash of cream to the batter.
- A light drizzle of maple glaze enhances the cinnamon sweet.
- For a vegan version, replace butter with coconut oil and use plant-based milk.