

Choco Fever Dream

Cinnamon Roll Cake Recipe – Easy Homemade Delight

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- ▢ 2 ½ cups all-purpose flour
- ▢ 1 cup granulated sugar
- ▢ 2 tsp baking powder
- ▢ ½ tsp salt
- ▢ ½ cup unsalted butter, melted and cooled
- ▢ 1 cup whole milk
- ▢ 2 large eggs
- ▢ 1 tsp vanilla extract

Cinnamon Swirl

- ▢ ¼ cup unsalted butter, softened
- ▢ ½ cup brown sugar, packed
- ▢ 2 tbsp ground cinnamon

Glaze

- ▢ 1 cup powdered sugar
- ▢ 2-3 tbsp milk
- ▢ ½ tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan; set aside.
2. In a bowl, whisk together flour, sugar, baking powder, and salt.
3. In another bowl, combine melted butter, milk, eggs, and vanilla; mix until smooth.
4. Pour the wet mixture into the dry ingredients; gently fold until just combined—don’t overmix.
5. Spread the batter evenly in the prepared pan.
6. For the swirl, mix softened butter, brown sugar, and cinnamon into a paste; drop spoonfuls over the batter, then swirl with a knife.
7. Bake for 22-25 minutes, or until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 10 minutes.
8. While the cake is still warm, whisk powdered sugar, milk, and vanilla for the glaze; drizzle gently over the top, letting it soak into the warm layers.

Nutrition per serving

320 kcal	5 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the cake to cool slightly before slicing; this keeps the glaze from running off.
- If you prefer a richer flavor, add a pinch of nutmeg to the cinnamon swirl.
- Store leftovers in an airtight container at room temperature for up to two days.